

# Cake Recipes

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# Carrot Cakes

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# Carrot Cake

From: arielle@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:25:53 CDT

Carrot Cake

Dry Ingredients (Combine and set aside):

1 1/3 cups flour  
1/2 tsp. salt  
1 1/3 tsp. baking powder  
1 1/3 tsp. baking soda  
1 1/3 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. ginger

Combine:

1 cup sugar  
1 cup cooking oil  
3 eggs (added separately)

Preheat oven to 300 degrees Farenheit.

Add the dry ingredients to the wet mixture and stir well.

Fold in two cups of grated carrots and 1 cup of chopped walnuts (optional).

Pour into 9x13" non-stick pan and bake for 50-60 minutes or until done.

(Make sure it is cooked)

Icing:

8 oz. package of cream cheese  
1/2 cup butter (or less)  
1 1/2 cup of icing sugar (I just add icing sugar 'till the mixture tastes right)

[amyl](#)

# Carrot Cake

From: ebergman@phaedrus.Eng.Sun.COM (Eric Bergman)

Date: 15 Sep 1993 00:50:09 GMT

This is from a friend -- I've been making this for about 12 years. I am a very big carrot cake fan, and I have yet to taste a better one than this in any restaurant or friend's house!

2 cups sifted flour  
2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
2 1/2 teaspoons cinnamon

4 large eggs  
1 1/2 cups oil  
2 cups sugar  
2 3/4 cups coarsely grated carrots  
1 8 oz can crushed pineapple (drained)  
3/4 cup chopped walnuts or pecans  
1 cup shredded sweetened coconut

Sift together flour, baking powder, soda, salt, and cinnamon. In a large bowl, mix sugar, oil, and eggs.

Add flour mixture a little at a time, mixing well after each addition. Add carrots, pineapple, nuts, and coconut and blend thoroughly.

Turn into either:

- 3 greased and floured cake pans
- 1 9x12 greased and floured cake pan (deep)

Bake at 350 for 35-40 minutes. If removing cake from pan, let cool for about ten minutes before removal. Cool completely. Frost w/cream cheese frosting. Carrot cake will keep well in refrigerator for at least a week.

Cream Cheese Frosting

1/2 cup butter or margarine  
1 8 oz package cream cheese  
1 1/2 tsp vanilla  
1 1 pound package confectioner's sugar  
(start w/about 1/2 pound and add to taste - 1 lb may be too sweet)

Soften butter and cream cheese. Cream together with vanilla.  
Sift in confectioner's sugar and blend well. If too thick,  
add one teaspoon of milk to thin frosting.

[amyl](#)

# Carrot Cakes : COLLECTION

From: morrissey@stsci.edu (Mostly Harmless)

Date: Tue, 14 Sep 1993 16:50:10 GMT

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Here are some carrot recipes i have gathered from the net lately. Enjoy!

From: casey@well.sf.ca.us (Kathleen Creighton)

Subject: Here's Carrot Cake!

There have been several requests here lately for a \*good\* carrot cake recipe and I haven't seen any replies. I got this recipe from rec.food.cooking in March, tried it out, and it's \*great\*! The original article was posted by

Dorothy Westphal, westphal@iscnvx.lmsc.lockheed.com.

\*

This recipe appeared in the San Jose (California) Mercury food section about ten or fifteen years ago, and it has been my favorite ever since. The flavor and texture of both cake and frosting are excellent, and it is EASY!

United Airlines Carrot Cake

13x9" pan  
350 degrees 50 min.

- corn oil 1 1/2 cup
- sugar 2 cups
- eggs 3
- grated carrot 1 1/2 cup [about 2 large or 3 med]
- flour 2 cup
- baking soda 2 t
- salt 2 t
- cinnamon 1 t
- allspice 1 t
- vanilla 1 t
- cornstarch 1 T
- walnuts, chopped 3/4 cup

=====

mix until blended.  
pour into wax-paper lined pan.  
Bake. Cool. Top.

Cream Cheese Icing

- Butter 6 oz.
- Cream Cheese 8 oz.
- Powdered sugar 2 c
- Vanilla 1/2 t
- lemon juice 1 t

=====

cream butter and cream cheese.  
beat in other stuff till fluffy.

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\*

Carrot cake:

350 g (12.4 oz.) flour

1 tsp baking powder

Mix together and sift

300 g (10.6 oz) sugar or brown sugar

2 tsp cinnamon

3/4 tsp "cardamone" (sorry I don't know what it is in English but it is not essential, you can use a little more cloves or cinnamon)

2 pinch ground cloves

1 pinch of salt

Add all to the flour/baking powder mix

250 g (8.8 oz) finely grated carrots

1 lemon, peel and juice

250 g (8.8 oz) ground almonds

Mix to the previous ingredients

4 eggs, beaten

200 g (7 oz) melted and cooled margarine - Add to the rest of the preparation. Stir with a wooden spatula until smooth. Pour into a loaf pan, whose sides and bottom were previously buttered.

Cook for about 65 min. on the lowest rack of the oven, preheated at 180 Celsius (350 F).

After 50 min., you can "plant" little marzipan carrots in a row on the top of the cake.

Cool down. Enjoy.

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\*

A friend of mine here at work makes the most outrageous carrot cake I've ever tasted. Her name is Lynn and here's her recipe:

3 c all-purpose flour

2 1/2 c sugar

1 tbs. baking soda

1 tbs. cinnamon

1 tsp. salt

4 large eggs

1 1/2 c salad oil

1 tsp. vanilla extract

2 c packed shredded carrots

2 c chopped walnuts

1 20 oz. can crushed pineapple (w/juice)

Preheat oven to 350 degrees F. Grease and flour two 10-inch round cake pans. In a large bowl with a spoon, mix flour, sugar, baking soda, cinnamon and salt.

In a small bowl, with a fork, beat eggs slightly. Stir in salad oil and vanilla extract. Stir egg mixture, shredded carrots, walnuts and crushed pineapple into flour mixture just until flour is moistened.

Pour batter into pans. Bake 40-45 minutes until toothpick comes out clean. Cool cake in pans on wire racks for 10 minutes. Remove cake from pans; cool completely on racks.

When cake is cool, frost with Creamy Cheese Frosting (below).

Creamy Cheese Frosting

In large bowl, with mixer at medium speed, beat 12 oz packages of cream cheese (softened), 1/2 c butter (softened), 1 tbs. lemon juice and 1 1/2 tsp vanilla extract until smooth. Gradually beat in 5 1/2 c confectioners' sugar until smooth.

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\*

This sounds a lot like something I make that I simply call "Trash Cake."

Basically, I take a carrot cake recipe and then start adding to it. Usually I'll toss in some nuts, raisins, shredded coconut and crushed pineapple (and anything else you can think of will probably be good too).

I bake it in a bundt pan. For the icing, I take about 1/2 a small can of orange juice concentrate, add a tablespoon or two of sugar and boil it for a few minutes and drizzle it over. Serve chilled. (chilling seems to bring the flavors out better).

++++  
\*

From: mornod@disuns2.epfl.ch (Joelle Mornod)  
Organization: Ecole Polytechnique Federale de Lausanne

Here, dessert lovers, I'll be really nice with you and send a bunch of wonderful recipes from Europe. They're half in metric half in American measures (I have to type the recipes in as I don't have my recipes on the computer, so I got tired of typing & converting all the time.  
so for your help :

- FLOUR 1 cup is 150 g
- SUGAR 1 cup is 200 g
- FLUIDS 1 cup is 2.5 dl

8 OZ correspond to 250 g

Swiss carrot cake

5 eggs, separated  
300g sugar  
1 Tbs lemon zest  
300 g grated carrots (it doesn't need to be precisely measured)  
300 g almonds (I use less, and put a little more flour, and most of the  
time substitute walnuts for half the almonds)  
4 Tbs flour  
1/2 tsp cinnamon  
1 pinch clove powder  
1 t baking powder  
1 pinch salt  
1 Tbs kirsh or rhum (it won't kill the kids, but it's optional)

beat yolks, sugar and zest until "white" and foamy. Add carrots and nuts,  
flour, spices, baking powder, salt and kirsh  
Beat egg whites until stiff, carefully fold them into cake mixture.  
Bake at 350F for 90 minutes

You can glaze it with heated apricot jam, or serve powdered with confectioners  
sugar or with the following cream cheese frosting:

Cream cheese frosting: (enough for at least 2 layers)

2 packages cream cheese (8 oz)  
60 g softened butter (3 oz) : beat well  
2 tsp vanilla : add  
15 oz (1 lb) conf. sugar : add  
juice from 1 lemon : add

+++++

From: C11815@maccvm.corp.mot.com (Josette Giacobbi)

Subject: Carrot-pineapple Bundt Cake

\*

Someone requested a carrot cake w/pineapples. This is very good:  
CARROT-PINEAPPLE BUNDT CAKE

3 cups flour  
2 cups sugar  
1 1/2 teas baking soda  
2 teas cinnamon  
1 1/2 teas salt  
1 teas baking powder  
1 can (8-3/4 oz) crushed pineapple  
2 cups raw carrots, grated & loosely packed  
3 eggs beaten  
1 1/2 cup salad oil

1 1/2 cup chopped nuts (I use walnuts)  
2 teas vanilla

Grease & lightly flour pan. Mix together flour, sugar, cinnamon, baking soda, baking powder & salt. Drain pineapple, save the syrup. Add syrup to dry mixture. All eggs, oil & vanilla. Beat 3 minutes. Stir in pineapple, carrots & nuts. Bake 325 for 1-1/2 hours. Cool 10 min in pan before unmolding. Sprinkle w/power sugar.

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From: springer@khonshu.colorado.edu (Jann Springer)

Subject: Carrot Nut Cake with Cream Cheese Icing

Date: Fri, 13 Nov 1992 21:45:54 GMT

\*

This is my favorite Carrot Cake recipe...it comes out very moist and the icing is delicious.

#### Carrot Nut Cake

1 C. butter (at room temperature)  
1 1/2 C. sugar  
1/2 C. packed brown sugar  
1/2 tsp. cinnamon  
1 lemon rind, grated  
1/4 tsp. nutmeg  
4 eggs (at room temperature)  
3 C. sifted flour  
3 tsp. baking powder (\*\* or 1 1/2 tsp. + 1 T water if altitude > 5000 ft)  
1/2 tsp. salt  
1/2 C. fresh orange juice (at room temperature)  
2 C. finely grated carrots (at room temperature)  
1/2 C. finely chopped walnuts or pecans  
1 tsp. vanilla

In a large mixing bowl, cream together butter, sugar, and brown sugar until mixture is light and fluffy. Add the cinnamon, lemon rind, and nutmeg. Beat in the eggs, 1 at a time. Into a large bowl, sift together flour, baking powder, and salt. Add the flour mixture alternately with the orange juice, beginning and ending with the flour mixture. Stir in the carrots nuts and vanilla. Pour the batter into a greased and floured 9"x12" pan (or 10" tube pan) and bake at 350 degreesF for 45-60 minutes or until the cake tests done. Let the cake cool and ice with Cream Cheese Icing. Serves 14-16.

#### Cream Cheese Icing

4 oz. cream cheese (at room temperature)  
1/2 C. butter (at room temperature)  
2 1/2 C. sifted confectioners sugar

1/2 tsp. vanilla

In a bowl, cream together the cream and butter. Slowly add the confectioners sugar and vanilla and blend until the mixture is smooth. Spread icing on a cooled cake.

Originally from: La Bonne Cuisine: Cooking New Orleans Style,  
The Women of All Saints' Episcopal Church  
River Ridge, Louisiana

+++++

From: cls@sassy.wyvern.com (Charles & Carol Lynne Shotton)

Subject: Carrot Cake

Date: Wed, 21 Apr 93 22:25:35 EST

\*

The following recipe is from the Virginia Hospitality Cookbook.

CARROT CAKE

- 2 cups flour
- 2 cups sugar
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1 cup salad oil
- 4 eggs
- 3 cups carrots, shredded
- 1 teaspoon vanilla
- 1 cup nuts, chopped (optional)
- 8 ounces crushed pineapple, drained

Pre heat oven to 350. Sift dry ingredients together. Add the oil and eggs one at a time. Beat until thoroughly mixed. Add carrots and vanilla. Mix well. Pour into greased and floured 9 x 13 inch pan, and bake for 45 minutes.

Icing:

- 1/2 cup butter softened
- 1 pound confectioners' sugar
- 8 ounces cream cheese, softened
- 1 teaspoon vanilla
- 1 cup nuts, chopped

Mis all ingredients together. Spread on top and sides of the cake.

Note: I keep this in the 'fridge because of the cream cheese icing.

Hope you enjoy the cake.

Carol Lynne Shotton

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14 Karat Cake

Mix ingredients in the following order:

- 2 C flour
- 2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 1/4 tsp salt
- 2 tsp cinnamon
- 2 C sugar
- 1 C salad oil
- 4 eggs
- 2 C finely grated carrots
- 1 (8 1/2 ounce) can crushed pineapple (well drained).

Pour into lightly greased 7-1/2x11-1/2-inch baking pan.  
Bake at 350 F for approximately 1 hour.

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Pineapple-carrot cake.

\*

Sift together:

- 2 C flour
- 2 tsp baking soda
- 1 1/4 tsp salt
- 2 tsp cinnamon.

Mix well together:

- 4 eggs
- 2 C sugar
- 1 C oil, or melted butter.

Add to liquid mixture (beat well after each addition):

- 2 C grated carrots
- 2 C crushed pineapple (well drained)
- 1 C walnuts, or fresh coconut.

Add sifted dry ingredients. Mix well.

Pour into greased and floured 9x13-inch pan.  
Bake at 350 F for 40 minutes.

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Swiss carrot cake

\*

Sift together:

Carrot Cakes : COLLECTION

2 C sifted all-purpose flour  
2 tsp baking powder  
1 1/2 tsp baking soda  
1 tsp salt  
2 tsp cinnamon.

In large mixing bowl, beat thoroughly with electric mixer:

1 1/2 C salad oil  
2 C sugar.

Add, 1 at a time, beating well after each addition:

4 eggs.

Sift flour mixture into egg mixture. Beat thoroughly.

Stir in:

2 C grated carrots  
1 small can crushed pineapple  
1 1/2 C chopped walnuts or pecans  
1 tsp vanilla extract.

Pour batter into well-greased and floured 9x13-inch pan, or 2 loaf pans.

Bake in preheated 350 F oven for 1 hour, or until cake passes toothpick test.

Let cool in pan 5 minutes.

Turn onto cake rack to finish cooling.

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Wheat-germ carrot cake

\*

Beat together:

1 1/2 C cooking oil  
2 C packed brown sugar  
4 eggs.

Mix in:

1 Tbl grated orange peel  
1 1/2 tsp vanilla extract  
3 C grated carrots.

In separate bowl, combine:

1 1/2 C wheat germ  
2 C flour  
3 tsp baking powder  
1 1/2 tsp salt  
1 1/2 tsp cinnamon 3/4 tsp nutmeg.

Stir into carrot mixture.

Add:

1 C raisins  
3/4 C chopped pecans.

Turn into greased and floured 10-inch bundt pan.

Bake in 350 F oven 60 - 70 minutes, or until cake passes the toothpick test.

Cool in pan 10 minutes. Remove to cake rack to finish cooling.

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Yugoslav Carrot Cake

\*

Cream together until light:

4 egg yolks (egg whites are used later)  
1 C sugar.

Stir in:

1 C grated carrots  
1 C minced walnuts  
1 1/2 C flour  
1 tsp baking powder  
1/4 tsp nutmeg  
1/2 tsp cinnamon  
1 tsp vanilla  
1/8 tsp salt  
1 C oil.

Mix together and add to mixture:

2 1/2 Tbl hot water  
1/2 tsp baking soda.

Beat until foamy

4 egg whites.

Add to egg whites and beat until stiff and glossy:

1/2 C sugar.

Fold egg whites into flour mixture.

Turn into greased 9x13-inch pan lined with greased waxed paper.

Bake at 350 F 45 minutes or until cake tests done.

Cool.

Remove from pan, remove paper and slice cake into halves, horizontally.

(Hint: Before cutting, carefully mark the mid-point of the layer with toothpicks placed frequently around the middle of the cake. An electric knife works well to do the actual cutting. Use a bread

knife if you don't have an electric knife.)

Cover the bottom half of the cake with cream cheese filling (recipe follows).

Cover filling with:

1/2 C strawberry, apricot, or raspberry jam.

Top with remaining cake half and frost cake with whipped cream, sweetened to taste with powdered sugar.

Cream cheese filling:

8 ounces softened cream cheese.

1/2 C sugar.

Gradually beat sugar into cream cheese until smooth and fluffy.

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Darling Carrot Cake (from The Joy of Eating, by Renny Darling)

\*

Beat together:

4 eggs

1 1/2 C Crisco oil

8 ounces cream cheese

1 tsp vanilla.

Add, and beat until well mixed:

2 C flour

2 C sugar

2 tsp baking powder

2 tsp cinnamon

1 tsp baking soda

1/2 tsp salt.

Add, and mix well:

1 C chopped walnuts

3 C grated carrots.

Pour batter into a greased and floured 9x13-inch pan, or into 2 9-inch round pans.

Bake at 350 F for about 40-45 minutes (for 9x13 pan) or about 35-40 minutes (for 9-inch round pans).

Do toothpick test for doneness.

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Jennifer's Carrot Cake (this recipe is from Jennifer Pfeiffer, of Portland, Oregon, and won a prize in a cooking contest)

\*

(This recipe recommends, if possible, baking and frosting the cake 2 days in advance of serving, and then allowing it to season in the refrigerator)

Mix for 2 minutes at highest speed on electric mixer:

- 3 C unbleached white flour
- 2 C sugar
- 1 C shredded coconut
- 2 1/2 tsp baking soda
- 2 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1 tsp salt
- 2 C shredded carrots
- 1 1/4 C oil
- 2 tsp vanilla
- 1 tsp grated orange zest
- 1 (11 ounce) can mandarin oranges (undrained)
- 3 eggs.

Pour into 9x13-inch pan and bake at 350 F for 40-50 minutes.  
Let cool in pan for 10-20 minutes before removing.

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Black Walnut Carrot Cake with Buttermilk Glaze

\*

Preheat oven to 350 F.  
Grease a 10-inch tube pan.

Mix together:

- 3 C grated carrots
- 4 eggs
- 1 1/2 C oil
- 2 C sugar
- 2 C sifted flour
- 1 C chopped black walnuts
- 1 tsp vanilla
- 1/4 tsp black walnut extract
- 1 tsp cinnamon.

Bake 90 minutes.

Remove from oven and, while cake is still hot, glaze with:

Buttermilk Glaze

Blend well:

- 1/2 C buttermilk
- 1 C sifted powdered sugar
- 1/2 tsp baking soda

1 Tbl white corn syrup.

Pour on top of hot cake. Let stand for 1 hour. Remove cake from pan and serve.

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Bourbon Carrot Cake with Bourbon Glaze

\*

Beat until well mixed:

2/3 C oil  
1 C sugar.

Beat into the above mixture:

2 eggs.

Stir in:

1 C flour  
1 tsp baking powder  
1 tsp baking soda  
1/2 tsp salt  
1/2 tsp cinnamon  
1/4 tsp nutmeg.

Add and mix well:

3 Tbl Bourbon  
1 1/2 C grated carrots  
1 C chopped pecans.

Pour into greased and floured 9x9-inch cake pan.

Bake at 325 F for 40 minutes.

Cool in pan.

Bourbon glaze

Blend together:

1 C powdered sugar  
2 Tbl hot water  
1 Tbl Bourbon.

Spread over cooled cake.

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Carrot and Cranberry Cake

\*

In a mixing bowl, sift together:

3 C sifted flour  
2 tsp baking powder  
1 tsp baking soda

Carrot Cakes : COLLECTION

1/2 tsp salt  
1/2 tsp cinnamon  
1/2 tsp nutmeg  
1/2 tsp ground cloves.

Add and mix well:

1 C packed light brown sugar  
1 C sugar  
1 C oil  
4 eggs, beaten  
1 C whole cranberry sauce.

Stir in:

1 C grated carrots  
1/2 C chopped candied lemon peel.

Pour into greased and floured tube pan.

Bake at 350 F for 90 minutes, or until cake springs back when  
lightly touched.

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Honey Carrot Cake

\*

Mix together:

2 C flour  
1 tsp baking powder  
1 tsp baking soda  
1 tsp cinnamon  
1/2 tsp salt.

Add and mix thoroughly:

1 1/2 C oil.

Add, one at a time, beating thoroughly after each addition:

4 eggs.

Add and mix thoroughly:

1 1/2 C honey  
1 tsp vanilla.

Blend in:

3 C grated carrots  
1/2 C chopped pecans or walnuts.

Pour into greased 9x13-inch baking pan.

Bake at 350 F for 1 hour.

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Brown Sugar Carrot Cake

\*

Mix together:

- 2 C flour
- 2 C brown sugar
- 2 tsp baking powder
- 2 tsp baking soda
- 1 1/2 tsp cinnamon
- 1/2 tsp salt.

Add and mix thoroughly:

- 1 C oil.

Add, one at a time, beating thoroughly after each addition:

- 4 eggs.

Blend in:

- 3 C grated carrots
- 1 C chopped pecans or walnuts.

Pour into greased 9x13-inch baking pan.

Bake at 350 F for 45 minutes.

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Carrot/Pineapple Cake with Buttermilk Glaze

\*

Sift together:

- 2 C sifted flour
- 1 1/2 C sugar
- 2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1 tsp mace.

In separate bowl, combine:

- 3 eggs
- 1/3 C oil
- 3/4 C buttermilk
- 2 tsp vanilla.

Add wet ingredients to dry, and mix well.

Stir in:

- 1/2 C drained crushed pineapple
- 2 C shredded carrots
- 1 C chopped pecans
- 1 C coconut.

Pour into greased and floured 9x13-inch baking pan.

Bake at 350 F for 45 minutes, or until cake tests done.

### Buttermilk Glaze

In a saucepan, combine:

- 2/3 C sugar
- 1/3 C butter
- 1/3 C buttermilk
- 2 tsp corn syrup
- 1/4 tsp baking soda.

Simmer for 5 minutes.

Stir in:

- 1 tsp vanilla.

Punch holes in warm cake and pour hot glaze over top.

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Basic cream cheese frosting (will frost 2 9-inch round layers)

- 1/4 pound butter, softened
- 1/2 pound cream cheese, softened
- 1 pound powdered sugar
- 1 tsp vanilla
- 1/4 tsp salt
- milk (perhaps 3 or 4 Tbl) to thin frosting to spreading consistency
- 1 C chopped, toasted pecans or walnuts (optional).

Beat butter and cream cheese until fluffy.

Blend in vanilla and salt.

Gradually add powdered sugar, beating until smooth and creamy.

Gradually beat in milk, if necessary, until proper spreading consistency is obtained.

Blend in nuts, if desired, or sprinkle them on top of the cake after you have frosted it.

### Variations:

Omit the salt and use unsalted (sweet) butter.

Add more vanilla. Try 1 Tbl, rather than 1 tsp. Then add or subtract based on taste.

Change the ratio of cream cheese to butter (2:1 in the above recipe).

I have seen ratios as low as 4:3. There is no upper bound on the ratio, as I have seen recipes which use no butter at all. Just cream cheese, vanilla and powdered sugar.

Replace half of the vanilla extract with almond extract, walnut extract, or banana extract.

Rather than using milk to thin the frosting, use

1. 1/4 C (melted) frozen orange juice and/or lemonade concentrate.

2. 1/4 C maraschino cherry juice. Stir in 1/4 C minced maraschino cherries.

Replace all or part of the nuts with toasted coconut flakes.

Replace 1/2 C powdered sugar with 1/2 C firmly packed brown sugar. Melt the brown sugar with all of the butter and a little milk. Cool. Then beat in the cream cheese and the rest of the ingredients (remember to remove 1/2 C of the powdered sugar).

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[amyl](#)

# Chocolate Cake Recipes

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Also, check the contents of the collections of cake recipes. Many non-cross-indexed individual files that were reposted in collections have been erased in order to save diskspace, and avoid duplication - Amy

[amyl](#)

# COLLECTION: Black Forest Cake

From: ak399@cleveland.freenet.edu (Carole A. Resnick)

Date: 21 Oct 1993 06:32:07 GMT

Title: Black Forest Trifle

Servings: 8

4 1/2 c Milk  
3 oz Unsweetened chocolate  
1/3 c Cornstarch  
1/2 c Sugar  
1/4 ts Salt  
2 ts Vanilla extract  
2 c Cookie crumbs\*  
1 ea Can cherry pie filling\*\*

\* Make cookie crumbs from vanilla wafers, shortbread, or chocolate chip cookies.

\*\* This should be a 20 oz can - reduced-calorie if available.

1. Put 4 cups of the milk into a large, heavy saucepan. Add unsweetened chocolate (3 - 1 oz pieces). Heat over moderate heat, watching carefully, until bubbles form on milk around edges of pan - milk is then scalded. Remove from heat and set aside.
2. Put cornstarch, sugar, salt and remaining 1/2 cup milk into a small bowl. Use a whisk to stir mixture until all dry ingredients are moistened and no lumps remain. Be sure mixture is well stirred just before adding to hot milk.
3. Using a wire shisk, stir hot milk mixture in saucepan while gradually adding cornstarch-milk mixture. Return saucepan to heat and cook over moderately high heat, stirring constantly, until mixture begins to boil. Boil 1 minute, stirring constantly.
4. Remove from heat and stir in vanilla. Spoon 1/3 of pudding into a 2 quart souffle dish or glass bowl. Top with 1/3 of cookie crumbs.
5. Set aside 1/2 cup cherry-pie filling.
6. Gently spoon half of remaining pie filling onto crumbs in bowl. repeat layering with another third of chocolate pudding, crumbs, the remaining pie filling and the remaining chocolate pudding.
7. Spoon remaining cookie crumbs around chocolate pudding to form a border. Fill center with reserved 1/2 cup pie filling.
8. Refrigerate, covered, until pudding is well chilled. (5-6 hours)

## Title: Black Forest Chocolate Chocolate Cups

12-ounce pkge		semisweet chocolate chips
2	Tbl	black cherry preserves
1/2	cup	milk chocolate chips
1/4	cup	confectioners' sugar
		Red food coloring

Stir the semisweet chocolate in a medium-size heavy saucepan over very low heat until melted and smooth. Spoon about 1/2 teaspoon of the melted chocolate into each of twenty-four 1-inch paper or foil bonbon cups. Drop about 1/4 teaspoon preserves into each cup. Spoon enough of the remaining melted chocolate into each cup to fill to the top. Set the cups aside. Stir the milk chocolate chips in a small heavy saucepan over very low heat until melted and smooth. Remove from the heat and set aside. Stir the confectioners' sugar and 1/2 to 1 teaspoon of water in a small bowl until blended and smooth; add a drop of food color, stirring to a light pink color. Spoon the melted milk chocolate and the icing into separate heavy-duty sandwich bags. Seal or twist the bags shut; cut a tiny hole in one corner of each. Pipe icing in lines across the tops of the chocolate cups. Pipe chocolate in lines crosswise to the icing. Refrigerate at least 30 minutes until set. Store in an airtight container in the refrigerator for up to 1 week.

Makes 2 dozen cups.

[REDBOOK; Nov 1990]

Posted by Fred Peters.

## Title: Black Forest Cherry Cake

1 3/4 cup all purpose flour  
 1 teaspoon baking powder  
 1/2 teaspoon salt  
 2 oz semisweet chocolate  
 1 stick butter  
 3/4 cup granulated sugar  
 4 eggs  
 1 teaspoon almond extract  
 FILLING & TOPPING:  
 2 cups whipping cream  
 2/3 cup confectioners sugar  
 1/3 cup kirsch

16 oz can pitted red tart cherries drained (reserve liquid)

12 maraschino cherries w/stems

Chocolate curls

CAKE: Need two 9-inch round cake pans. In a bowl, combine flour, baking powder and salt. In double boiler or microwave, melt chocolate over low heat. Cool. In another mixing bowl, cream butter and sugar until light and fluffy. Add eggs, 1 at a time, beating after each addition. Add melted chocolate and gradually add the flour mixture. Add almond extract. Pour batter into greased and floured pans. Bake in a preheated 350 degree oven for 30-35 minutes, or until a cake tester comes out clean. Cool in pan 5 minutes, then on a wire rack. Cut each layer horizontally, to make four layers.

FILLING AND TOPPING: Need a pastry bag with a star tube. In a mixing bowl, beat cream until stiff. Gradually add confectioners' sugar. Sprinkle 1/3 kirsch on a layer of the cake. Cover with whipped cream and add 1/3 of the drained cherries. Place a second layer on top and repeat. Then a third. Top the cake with a fourth layer. Spread 2/3 of the remaining whipped cream on the top and sides of the cake. Place last amount of whipped cream in a pastry bag and pipe rosettes of whipped cream around the top edge. Top rosettes with stemmed cherries and garnish top center and sides with chocolate curls (made by shaving a chocolate bar with a vegetable peeler).

[mara](#)

# Chocolate Mayonnaise Cake Recipes

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- [Stephanie da Silva's Collection](#)
- [Chocolate Mayonnaise Cake \(1\)](#)

[mara](#)

## **Chocolate Mayonnaise Cake 1** From: ariel1e@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:26:32 CDT

2 cups flour  
1 cup sugar  
4 heaping tablespoons cocoa  
2 teaspoons baking soda  
pinch of salt  
1 cup water  
1 cup mayonnaise  
1 1/2 teaspoons vanilla

In large mixing bowl sift together (or just mix well) dry ingredients. Add wet ingredients. Mix until smooth (about 2 minutes). Pour into greased and floured pan (8"x8", 9"x9", or tube pan - I use a 9" tube pan). Bake at 350F for 35-45 minutes. Use toothpick test.

## **Chocolate Mayonnaise Cake** From: arielle@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:26:32 CDT

It is a fragile cake, and so doesn't lend well to layers (it's possible, but you must be very careful). We usually make it in a 9x13x2 pan and frost it in the pan so that it's easy to transport to family gatherings.

It is also a very easy cake; you can make it in one bowl with a wooden spoon. Be sure to use real mayonnaise (not light) and cold water so that the mayonnaise doesn't separate. The mayonnaise is the shortening and the eggs.

Sift together:

2 cups flour  
1 cup sugar  
1/2 cup cocoa  
1 1/2 tsp baking powder  
1 1/2 tsp baking soda

Add:

1 cup (+~2 tbsp) ice water  
2 tsp (+) real vanilla extract

When mixed thoroughly, fold in:

1 cup real mayonnaise

If you're using a mixer, fold the mayonnaise in by hand. Stir just til mixed; do not overbeat. Pour into a greased and floured (or Baker's Joy'ed) 13x9x2 pan and bake 30 minutes at 350 F. Cake is done when it starts to pull away from the sides of the pan and the top starts to crack; you can also use a toothpick test; do not overcook. Cool five minutes before removing from the pan.

Frost with canned frosting or homemade butter frosting:

1/2 stick butter  
1 lb powdered sugar  
(dash salt)  
1/2 cup cocoa (optional)  
2 tbsp (+) milk  
1 tsp (+) vanilla

Cream butter, 1/2 sugar, and salt. Add cocoa and 1 tbsp milk. Cream. Add sugar and milk til the consistency is right and then beat at mixer's highest speed. Frost cake immediately.

[mara](#)

# Chocolate Mayonnaise Cake (1)

From: morrissey@stsci.edu (Mostly Harmless)

Date: Tue, 31 Aug 1993 00:44:25 GMT

2 cups flour	1 2/3 cups sugar
2/3 cup unsweetened cocoa	1 tsp. vanilla
1 1/4 tsp. baking soda	1 cup mayonnaise (can use lit or low-fat)
1/4 tsp. baking powder	1 1/3 cups water
1/4 tsp. baking powder	
3 eggs	

Grease and flour bottoms of 2 9x1/2-inch round cake pans. In medium bowl, combine flour, cocoa, baking soda, and baking powder; set aside. In large bowl with mixer at high speed, beat eggs, sugar, and vanilla, scraping bowl occasionally, 3 minutes or until smooth and creamy. Reduce speed to low; beat in mayonnaise until blended. Add flour mixture in 4 additions alternately with water, beginning and ending with flour mixture. Pour into prepared pans. Bake at 350 F for 30 to 35 minutes or until cake springs back when touched lightly in center. Cool in pans on wire racks for 10 minutes. Remove from pans; cool completely on racks. Fill and frost as desired.

[mara](#)

# Chocolate Zucchini Cakes : COLLECTION

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Mon, 13 Sep 93 13:48:33 +0200

From: shla@spf.trw.com (Sheila Wallace)

## CHOCOLATE ZUCCHINI CAKE

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### Ingredients:

-----

### Sift together then set aside:

-----

- 2 1/2 cups flour
- 2 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp cinnamon

### Cream together:

-----

- 3/4 cup soft margarine
- 1/2 cup powdered cocoa
- 1 3/4 cup sugar

Add 3 eggs, mixing well after each addition. Combine and stir into mixture:

- 2 tsp vanilla extract
- 2 tsp grated orange peel
- 2 cups grated zucchini

Add dry ingredients, alternating with 1/2 cup milk, then add 1 cup chopped nuts if desired. Pour into greased and floured Bundt or 9x13 inch cake pan and bake for 1 hour at 350 degrees F. Cool and drizzle with any glaze.

%%%

From: mcnichom@newton.ccs.tuns.ca (Michelle A McNichol)

Source: "Too Many Tomatoes, Squash, Beans and Other Good Things:  
A Cookbook for When your Garden Explodes"  
By Lois M. Landau and Laura G. Myers

Published by Harper Perennial, A division of Harper-Collins  
Publishers. 1991 New York, NY

CHOCOLATE ZUCCHINI CAKE

=====

Ingredients:

-----

Cream together in a large bowl:

-----

- 1 cup brown sugar
- 1/2 cup white sugar
- 1/2 cup butter
- 1/2 cup oil

Add and stir well to mix:

-----

- 3 eggs
- 1 tsp vanilla
- 1/2 cup buttermilk

Measure into sifter, then sift into bowl:

-----

- 2 1/2 cups flour
- 1/2 tsp allspice
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 2 tsp baking soda
- 4 tblsp cocoa

Grate into the bowl:

-----

- 3 zucchini, approximately 6 inches long

Stir until blended. Pour into greased, floured 9x13" pan. Sprinkle on top 1/2 - 1 cup chocolate chips. Bake at 325 F for 45 minutes.

%%%

[amyl](#)

# Chocolate Zucchini Cake

From: marple@cs.ubc.ca (Kirk Marple)

Date: 9 Sep 1993 19:08:08 -0700

This is a wonderful recipe from the Fanny Farmer Baking Book -- something we have at least once a month or so!

12 tablespoons (1 1/2 sticks, or 3/4 cup) butter  
2 cups sugar [note: I usually reduce this to about 1 1/2 cups]  
3 eggs  
2 teaspoons vanilla extract  
1 tablespoon grated orange zest  
2 cups grated raw zucchini  
2 3/4 cups all-purpose flour  
1/2 cup unsweetened cocoa  
2 1/2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon cinnamon  
1/2 cup milk  
1 cup chopped walnuts [I omit these, being allergic to most nuts, and it still tastes great]

Preheat oven to 350 F. Grease and flour two 9 inch round pans or a 10 inch tube (or bundt) pan.

Cream the butter and slowly add the sugar, beating until smooth. Beat in the eggs and mix thoroughly. Add vanilla, orange zest and zucchini and blend well. The batter make look curdled at this point, but it will become smooth later.

Sift together the remaining dry ingredients and add to the zucchini mixture along with the milk. Beat thoroughly, then stir in the walnuts.

Pour into pan(s) and bake layer cakes for 35-40 minutes, the tube cake for an hour, or until a knife inserted into the centre comes out clean. Remove from oven, let cool, and either sprinkle with confectioners sugar (that is all we do, since it is very moist as it) or frost with Coffee Frosting (I haven't tried this, but the recipe is as follows, from the same cookbook).

## Coffee Frosting

3/4 cup sugar  
1/2 teaspoon cream of tartar  
pinch of salt  
2 egg whites

## Chocolate Zucchini Cake

1/4 cup cold water  
1/2 teaspoon powdered instant coffee  
2 teaspoons vanilla extract

Combine the first five ingredients in the top of a double boiler. Set over simmering water on low heat. Beat for 5-7 minutes, or til frosting stands in peaks. Remove from hot water, add the instant coffee, and continue beating until it forms soft, billowy peaks. Beat in the vanilla. There will be enough to frost an 8 or 9 inch two layer cake or a 9-10 inch tube cake.

[amyl](#)

# Death By Chocolate - Collection

From: hylar@ast.saic.com (Buffy Hylar)

Date: Wed, 14 Jul 93 09:56:14 PDT

## Contents

- [Death By Chocolate I](#)
- [Death By Chocolate II](#)

### Death by Chocolate I

2 c. flour  
1 tbsp. double-acting baking powder  
1/2 tsp. baking soda  
2 c. sugar  
2 large eggs  
1 stick unsalted butter at room temperature, quartered  
1 c. sour cream  
1/2 c. water  
2 tsp. vanilla extract  
1/2 c. plus 2 tbsp. cocoa  
1 12-oz package semisweet chocolate chips  
powdered sugar

Sift flour, baking powder, and baking soda twice. Place in a small bowl. Beat the sugar and eggs in a large mixing bowl until sugar is dissolved. Add butter and mix into egg mixture thoroughly. Add sour cream, water, vanilla extract, and beat. Add flour mixture and cocoa and beat slowly just until flour is absorbed. Do not overbeat.

Fold in chocolate chips and pour into buttered Bundt pan. Bake at 350 degrees F for 1 hour.

When cool, sift powdered sugar on top.

Variation: Replace 1/4 c. of the water with Grand Marnier.

### Death by Chocolate II

INGREDIENTS -----

1	box	chocolate cake mix
1	box	instant chocolate pudding (4 serving size (1/2 cup per serving))
1/4	cup	oil
1/4	cup	water (I sometimes substitute Grand Marnier here)
1/2	cup	sour cream
4		eggs
12	oz	chocolate, semi sweet chips

DIRECTIONS -----

Mix ingredients, in order. Pour into greased Bundt pan. Cook at 350 for 55 minutes. Cool 15 minutes and remove from pan. Believe me, frosting is not necessary with this cake. It's from Dom DeLuise's cookbook and is called Death by Chocolate II. (Death by Chocolate I is completely from scratch)

Additional Notes (mine, not Dom D's):

1) This stuff is *\*very\** thick. I skipped the mixers and just used a spoon to mix for about 3-4 minutes until there was no more visible dry ingredients.

2) You might want to up the 1/4 cup oil to 1/2 cup oil. I did this and had a significantly moister but still dense cake.

3) This cake will most likely vary by the type of chocolate cake mix bought. My best results to date were by using the chocolate "pudding in the box" cake mix combined with 1/2 cup oil.

[mara](#)

# Flourless Chocolate Cake

From: mnh@catfish.ocpt.ccur.com (Michele Hardy)

Date: Thu, 9 Sep 1993 14:02:07 GMT

This is in response to Article 4166 from wendy@mcnc.org (for some reason I can't locate the article on my system) requesting a flourless chocolate cake recipe. The source is The Uncommon Gourmet by Ellen Helman, a cookbook I HIGHLY recommend for everyone from the novice to the experienced cook. I have not made this but everything else I have made from this cookbook has been excellent.

## CHOCOLATE RASPBERRY TORTE

-----

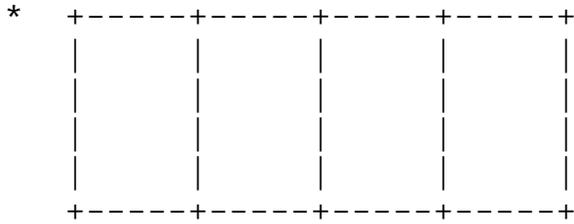
A very elegant dessert-layers of chocolate cake filled with a raspberry-liqueur (Chambord) cream, and glazed with a dark chocolate icing. There is no mistake in the ingredients-this is a flourless cake.

- 1 ounce dark sweet chocolate
- 3 tablespoons instant coffee
- 5 eggs, separated
- 1 cup sugar
- sweetened cocoa
- Chamboard Cream (recipe follows)
- Chocolate Icing (recipe follows)
- 1/3 cup sliced, toasted almonds for garnish (how to follows)

1. Preheat the oven to 350F degrees. Butter an 11x17-inch jelly roll pan and line it with wax paper. Grease the paper lining.
2. In the top part of a double boiler, melt the chocolate with the instant coffee, stirring until smooth. Remove from the heat to cool.
3. With an electric mixer, beat the egg yolks until light and fluffy. Gradually add the sugar and continue beating until the mixture is very thick and pale in color. Stir in the cooled, melted chocolate.
4. In a separate bowl, beat the egg whites until stiff peaks form. Gently fold the beaten whites into the batter, blending until no traces of white remain.
5. Spread the batter evenly in the pan and set in the oven for 15 minutes, or until the cake springs back to the touch. Be careful not to overbake. Remove the pan to a rack and cover the cake with a damp towel for 30 minutes, until it cools. Remove the towel and loosen the cake from the baking sheet; dust the top generously with the cocoa. Turn the cake over

## Flourless Chocolate Cake

onto a sheet of wax paper and carefully remove the paper lining from the bottom. Cut the cake into fourths—and let cool completely before filling and frosting.\*



6. Spread equal amounts of the Chambord cream over 3 of the cake layers. Arrange one cake layer on a plate. Assemble one filled layer on top of another, capping them with the plain layer. Pour the warm chocolate glaze over the torte. Work quickly as the icing sets fairly fast. Garnish the top with the sliced almonds. Refrigerate until serving time. This dessert may be frozen. Defrost 2 hours in the refrigerator before presenting to appreciative guests!

1 torte; 12 portions

### CHAMBORD CREAM

- 1 cup heavy cream, well chilled
- 2 tablespoons confectioner's sugar
- 3 tablespoons Chambord

1. In the bowl of an electric mixer, beat the cream until thickened.
2. Add the sugar and Chamboard wand whip until soft peaks form.

### CHOCOLATE ICING:

- 4 ounces dark sweet chocolate
- 1/3 cup butter
- 2 teaspoons Chambord

1. Melt the chocolate and butter together in the top part of a double boiler, stirring constantly.
2. Remove the pot from the heat and stir in the Chamboard. Spread while warm, glazing the top and sides of the torte

Enough cream and glaze for one torte.

### HOW TO TOAST NUTS

Spread nuts out on a cookie sheet and bake in a 350F degree oven for 5 to 10 minutes until golden. Different sizes and types of nuts toast at varying times; the smaller the nut, the faster it browns, so you have to keep a watchful eye on the oven.

[amyl](#)

# Flourless Chocolate Cake

From: matt@physics2.berkeley.edu (Matt Austern)

Date: 07 Sep 1993 06:18:14 GMT

## Flourless Chocolate Torte (from David Thomas)

### INGREDIENTS:

7 eggs

9 oz butter

18 oz semi- or bittersweet chocolate

Bring eggs to room temperature or slightly above. (Soaking them in warm water works well.)

Melt chocolate and butter in a double boiler.

Beat eggs to three times their volume. Gradually fold in the chocolate-butter mixture. Pour the frothy chocolate-egg-butter mixture into a pan. (e.g., springform)

Have a water bath prepared in the oven, and set the pan in the water bath. Bake uncovered for 5 minutes at 425 F, and covered for another 10 minutes. Make sure that the torte is sufficiently done; it should be firm, and rather dry.

Let the torte cool before eating. It's particularly good with whipped cream and/or raspberries.

[amyl](#)

**German Chocolate Cake** From: ariel.le@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:29:12 CDT

(3 layers)

4 oz german sweet chocolate  
1/2 cup boiling water  
1 cup butter  
2 cups sugar  
4 egg yolks  
4 egg whites, stiffly beaten  
1 tsp vanilla  
2 1/2 cups flour  
1 tsp baking soda  
1/2 tsp salt  
1 cup buttermilk

Melt chocolate in boiling water. Cream butter and sugar until fluffy, add egg yolks, vanilla, and chocolate. Add dry ingredients alternately with buttermilk. Fold in egg whites. Pour into three 9" pans, lined on bottoms with wax paper. Bake at 350 for 30-35 minutes. Frost tops with Coconut Pecan Frosting, leaving sides unfrosted.

Coconut Pecan Filling and Frosting

1 cup evaporated milk  
1 cup sugar  
3 egg yolks  
1/2 cup butter  
1 tsp vanilla  
1 1/3 cup coconut  
1 cup chopped pecans

Combine all except coconut and pecans in a saucepan. Cook over medium heat, stirring constantly, about 12 minutes. When mixture thickens, remove from heat. Stir in coconut and pecans. Cool until spreadable.

[mara](#)

# German Chocolate Cake

From: "Tara L. Taylor"

Date: Fri, 22 Oct 1993 16:21:23 -0400

CAKE

-----  
1/2 C boiling water  
1 bar (4oz) sweet baking chocolate  
1 C butter  
2 C sugar  
4 egg yolks  
1 tsp. vanilla  
2 1/2 C cake flour  
1 tsp. baking soda  
1/2 tsp salt  
1 C buttermilk  
4 egg whites stiffly beaten

FROSTING

-----  
1 C evaporated milk  
1 C sugar  
3 egg yolks  
1/2 C butter  
1 tsp vanilla  
1 1/3 C flaked coconut  
1 C chopped pecans

Preheat oven 350 degrees F

Grease 3 round cake pans (8" or 9")  
line bottoms with wax paper.

Pour boiling water over chocolate and stir until melted. set aside to cool.  
Cream butter and sugar, add egg yolks one at a time, beating in between.  
On low speed blend in chocolate and vanilla.

Mix together flour, soda, and salt. Alternate mixing flour and buttermilk  
into batter. Fold in egg whites.

Bake for 35-40 min. (8") or 30-35 min (9") or until top of cake springs  
back if you poke it.

Cool completely.

In a saucepan, combine evaporated milk, sugar, yolks, butter, and vanilla

until thickened. (about 12 min.) Stir in coconut and nuts.

Frost in between layers and top of cake.

[amyl](#)

# German Suprise Chocolate Cake

From: aa501@freenet.buffalo.edu (Brian Scherer)

Date: Wed, 22 Sep 93 09:55:23 EDT

Cross Indexed Chocolate Cake, German

2 1/4 Cups flour	1 tsp. baking powder
1 tsp. baking soda	1 1/2 cup sugar
2/3 cup shortening	3 eggs
1 1/2 tsp. salt	1/2 cup cocoa
1 cup beer	2/3 cup sourkroun (chopped, rinsed, and drained)

1. Cream butter and sugar together.
2. Add eggs one at a time
3. Add beer
4. Add cocoa
5. Sift together flour, salt, and baking soda and powder.
6. Add to creamed mixture slowly, until all is mixed.
7. fold in sourkroun.
8. Put into a slightly greased 9 by 15 baking pan.
- 9 Bake for 30 to 45 minutes at 375 degrees F.

1 8 oz. cream cheese softened  
1/2 cup confectionery sugar  
2 tbsp. cream  
1 tsp. vanilla

1. Cream cream cheese
2. Add cream and vanilla
3. Add sugar slowly
4. Spread over top of cake

[amyl](#)

## **Peanut Butter Buttermilk Chocolate Cake**

From: ariel le@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:31:35 CDT

2C Flour  
2C Sugar  
1/2t Salt  
1/2C Margarine  
1C Water  
1/2C Vegetable Shortening  
3T Cocoa ( heaping )  
2 Eggs ( beaten )  
1t Baking Soda  
1/2C Buttermilk  
1t Vanilla  
2T Peanut Butter

Place in large mixing bowl: Flour, Sugar, and Salt. ( Combine Mixture )  
Place in saucepan: Margarine, Water, Shortening, and Cocoa. Bring to  
boil and pour over flour mixture. Mix Well.

Place in another bowl: eggs, Baking Soda, Buttermilk, and Vanilla. Mix Well  
add this mixture to hot mixture. Mix Well.

Bake in greased and floured 9 x 13-inch pan at 350F for 15-20 min.

While cake is HOT spread very thin layer of Peanut Butter on it.

( you may not use all of the Peanut Butter )

### Icing

1/2C Margarine  
3T Cocoa ( heaping )  
16oz 1 Box Powdered Sugar  
1t Vanilla  
1/2C Chopped Nuts ( Optional )  
6T Milk

Melt Margarine and Cocoa in saucepan, but DO NOT BOIL, Mix Well. Take  
off heat and add powdered sugar, Vanilla, Nuts, and Milk ( add just enough  
milk to make the icing thin enough to spread). Mix Well.

ICE CAKE WHILE HOT.

[mara](#)

# Chocolate Fudge Cake Recipes

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- [Chocolate Fudge Cake](#)
- [Mallo-Nut Fudge Cake](#)
- [Best Fudge Cake](#)

[mara](#)

All cakes here:

From: arielle@taronga.com (Stephanie da Silva)

Date: Sat, 10 Jul 1993 13:37:32 GMT

## Chocolate Fudge Cake

Bake this cake at least two days before you plan to use it. The flavor and texture improve on standing. It's time-consuming to prepare, but well worth it!

6 oz. unsweetened chocolate  
6 Tbsp. strong-brewed coffee  
1 Tbsp. pure vanilla extract  
3/4 pound (3 sticks) butter at room temp.  
1 pound dark brown sugar  
1 c. granulated sugar  
6 large eggs  
1 c. sifted all-purpose flour  
Confectioner's sugar for decorating  
1 c. heavy cream, whipped (optional)

Adjust th rack to the center of the over. Butter a 10-inch springform pan. Preheat the oven to 350 degrees. In a double boiler, over simmering water, melt the chocolate with the coffee. Remove from heat. When slightly cool, stir in the vanilla. (The melted chocolate and coffee may form a thick paste, but it incorporates easily into the batter when added.) In the large bowl of an electric mixer, cream the butter with the brown and white sugars until light and fluffy. Separate the eggs carefully, placing the whites in a large bowl. Add the egg yolks one at a time to the butter-sugar mixture, beating well after each addition. Add the chocolate mixture to the batter and mix well. Stir in the flour, mixing only until incorporated. Using clean, dry beaters, beat the egg whites until stiff and glossy but not dry. Gently fold the beaten egg whites into the chocolate mixture, handling them carefully in order not to deflate the egg whites. Fold only until no white streaks remain. Gently turn the batter into the prepared springform pan. Smooth the top with a spatula. Place in the preheated oven, and bake for one hour or until the top springs back when lightly touched. Remove the pan from the oven and cover the top of the cake with aluminum foil to keep it from hardening. Place the pan on a rack to cool. When completely cool, store covered in the baking pan until ready to serve. A plastic bag, tightly closed provides excellent storage. \*Do not refrigerate!\* At serving time, remove the sides of the springform pan and place the cake on a 12-inch cake platter. Dust the top lightly with confectioners' sugar. (For a nice effect, you can place a lace doily or stencil on top of the cake and then dust with the sugar over that. Carefully remove the

doily or stencil and voila! instant masterpiece!) Top each portion with a dollop of cream.

## Mallo-Nut Fudge Cake

3 oz. baking chocolate, cut fine  
3/4 cup boiling water  
1-3/4 cup sifted cake flour  
1-1/2 cups sugar  
3/4 tsp. salt  
1/2 tsp. baking powder  
3/4 tsp. soda  
1/2 cup shortening  
1/3 cup thick sour milk  
1 tsp vanilla  
2 eggs unbeten  
18 large marshmallows, cut in half (or 1-1/2 cups small marshmallows)  
1/2 cup nuts

Put chocolate in mixing bowl. Pour boiling water over chocolate and stir until melted. Cool. Sift flour, sugar, salt, baking powder, and soda into chocolate mix. Drop in shortening. Beat 2 minutes at medium. Add sour milk, vanilla, eggs and beat 2 minutes more. Bake at 350 deg. for 30 - 40 minutes in 9 x 13" pan.

While still warm, put marshmallows and nuts on top of cake. Cool. Frost with following frosting recipe.

### MINUTE FUDGE FROSTING

Combine:

1 oz. baking chocolate, finely cut  
1 cup sugar  
1/3 cup milk  
1/4 cup shortening  
1/4 tsp salt

Bring to a full rolling boil, stirring constantly, and boil 1 minute. Beat until lukewarm. Add 1 tsp. vanilla, then beat with mixer on high until thick enough to spread.

### Best Fudge Cake

3 oz. baking chocolate (pre-melted or melted squares)  
1/2 cup butter or margarine  
2-1/4 cups light brown sugar, lightly packed

3 eggs  
1-1/2 tsp. vanilla  
2 tsp. baking soda  
1/2 tsp. salt  
2-1/4 cups sifted cake flour  
1 cup dairy sour cream  
1 cup boiling water

In a large mixer bowl, cream butter until smooth. Add brown sugar and eggs. Beat with mixer till light and fluffy - about 5 min. With mixer on low speed, beat in vanilla and chocolate, then baking soda and salt. Add flour alternately with sour cream, beating on low speed until smooth. Pour in boiling water; stir with spoon until blended. Pour into greased and floured pan(s). Bake 35 minutes or until done. Makes one 9 - 13" pan or one 2-layer 9" round cake.

[mara](#)

## Chocolate Genoise Cake

From: ariel le@taronga.com (Stephanie da Silva)

Date: Sat, 10 Jul 1993 13:37:32 GMT

1/2 cup unsalted butter  
2 squares (2 ounces) semisweet chocolate  
6 slightly beaten eggs  
1 cup sugar  
1 teaspoon vanilla  
1 cup all-purpose flour  
Espresso Buttercream

Grease and lightly flour two 9 x 1 1/2 inch round baking pans. In a saucepan melt butter and chocolate over low heat, stirring often; set aside.

In a large mixer bowl combine eggs, sugar and vanilla. Set bowl over (not touching) 1 to 2 inches of hot (not boiling) water in a large saucepan. Heat over low heat, stirring occasionally, about 10 minutes or till lukewarm.

Remove from heat; remove bowl from saucepan. Beat with an electric mixer on high speed about 15 minutes or till nearly tripled in volume.

Gently fold in flour, 1/3 cup at a time. Gradually fold in chocolate mixture. Spread evenly in prepared pans. Bake in a 350F oven 25 to 30 minutes or till a wooden toothpick inserted near the center comes out clean. Cool 10 minutes on wire racks. Remove from pans; cool.

Meanwhile, prepare Espresso Buttercream. Fill and frost cake with Espresso Buttercream. Pipe chocolate buttercream around the edge of cake.

Espresso Buttercream

6 egg yolks  
1 cup sugar  
1/3 cup water  
4 teaspoons instant espresso coffee powder  
1 1/2 cups unsalted butter, softened  
1/4 cup semisweet chocolate pieces, melted and cooled

Beat egg yolk with electric mixer till thick and lemon colored; set aside. In a medium saucepan combine sugar, water, and coffee powder; bring to boiling, stirring till dissolved. Cook over medium high heat. Stir constantly, till mixture reaches soft-ball stage (236F).

Quickly pour the hot mixture in a steady stream over yolks, beating constantly on high speed. Continue beating till mixture is thick and smooth. Cool 15 minutes.

Meanwhile, beat the unsalted butter till light and fluffy. Beat butter, 1 tablespoon at a time, into cool yolk mixture. Cover and chill for 30 minutes or until stiff enough to spread. Stir semisweet chocolate pieces into 1/2 cup of the buttercream.

[mara](#)

## Black Forest Cherry Cake

From: arielle@taronga.com (Stephanie da Silva)

Date: Sat, 10 Jul 1993 13:37:32 GMT

### Cherry Filling:

Drain 1 16-oz. can of pitted dark sweet cherries, reserving 1/2 cup liquid. Halve cherries, and pour 1/3 cup Kirschwasser over them. Let stand 2 hours or overnight. Reserve a few cherry halves for garnish. Combine 4 tsp. cornstarch and reserved liquid, add cherry-Kirsch mixture. Cook and stir until bubbly. Cool.

### Cake:

1 slightly beaten egg  
1-2/3 C. granulated sugar  
1-1/2 C. milk  
3 squares (3 oz.) unsweetened baking chocolate, cut up  
1-3/4 C. flour  
1 tsp. baking soda  
1/2 tsp. salt  
1/2 C. shortening  
1 tsp. vanilla  
2 eggs  
1 pt. whipping cream (whip w/sweeting you prefer)

Oven 350 F

Grease & lightly flour 2 9-1/2" round baking pans. Combine beaten egg 2/3 cup sugar, 1/2 cup milk, and chocolate. Cook and stir until mixture just boils. Cool. Combine flour, soda & salt. Beat shortening 30 seconds, add remaining sugar & vanilla, beat until fluffy. Add the 2 eggs, beating 1 minute after each. Add dry ingredients and remaining 1 cup milk alternately to beaten mixture, beating after each addition. Stir in chocolate mixture, turn into pans. Bake for 25-30 minutes. Cool 10 minutes on racks, remove from pans, cool.

To assemble, place 1 cake layer on a serving plate, spread with cherry filling and whipped cream. Place 2nd layer on top, frost with whipped cream and garnish with reserved cherry halves and shaved chocolate curls.

NOTE: This recipe originally called for using a plain buttercream frosting in place of whipped cream, but all the versions I have had in restaurants use whipped cream instead. Use your discretion. You can also add a little kirsch to the whipped cream.

### Sourdough Chocolate Cake

1 cup sourdough starter  
2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt

1/2 cup butter

1 1/4 cups sugar

1 teaspoon vanilla

2 eggs

3 squares (3 ounces) unsweetened chocolate, melted and cooled

1 cup milk

Cocoa Cream Cheese Filling

Sweet Chocolate Glaze

Bring sourdough starter to room temperature. Grease and flour two 9 x 1 1/2-inch round cake pans; set aside. Stir together the flour,

[mara](#)

# SacherTorte from an Austrian

From: ebergman@phaedrus.Eng.Sun.COM (Eric Bergman)

Date: 21 Sep 1993 01:51:55 GMT

I tasted this in Germany, when I was visiting a native Austrian friend. The recipe is from his Grandmother who lived outside of Linz.

It was not dry, but it was dense and rich and good...I don't have a conversion table handy, so here it is in original form.

Beat 90 grams butter with 80 grams powdered sugar until creamy. Add 4 egg yolks (save the whites) and mix well.

Melt 90 grams semisweet chocolate and add it to the mix. Beat 4 egg whites and add 80 grams of granulated sugar. Slowly add this mixture to the chocolate mixture. Last, fold 90 grams of flour & 1/2 tsp of baking powder into the mixture.

Bake 60-70 minutes (perhaps less) at 170 degrees (Centigrade)

Cut the baked cake once, put down a layer of apricot marmelade, and put it back together.

Cover cake with melted semi-sweet chocolate.

Options: When cake is cut, sprinkle rum on cake. Before covering with chocolate, roll marzipan dough flat, and cover cake with thin layer.

[amyl](#)

## Sourdough Chocolate Cake

From: ariel le@taronga.com (Stephanie da Silva)

Date: Sat, 10 Jul 1993 13:37:32 GMT

1 cup sourdough starter  
2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 cup butter  
1 1/4 cups sugar  
1 teaspoon vanilla  
2 eggs  
3 squares (3 ounces) unsweetened chocolate, melted and cooled  
1 cup milk  
Cocoa Cream Cheese Filling  
Sweet Chocolate Glaze

Bring sourdough starter to room temperature. Grease and flour two 9 x 1 1/2-inch round cake pans; set aside. Stir together the flour, baking soda, cinnamon, and salt. In a large bowl beat the butter with an electric mixer on medium speed for 30 seconds. Add sugar and vanilla; beat till fluffy. Add eggs, one at a time, beating 1 minute after each addition. Beat in the melted chocolate.

Combine the sourdough starter and milk. Add dry ingredients and milk mixture alternately to beaten mixture beating till well combined. Turn the batter into prepared pans. Bake in a 350F oven about 30 minutes or till done. Cool 10 minutes on wire racks. Remove from pans; cool thoroughly on wire racks. Fill with Cocoa Cream Cheese Filling and glaze cake with Sweet Chocolate Glaze. Drizzle a design atop with reserved cream cheese icing and top with white chocolate leaves. Makes 12 servings.

### Cocoa Cream Cheese Filling

1 cup sifted powdered (confectioner's, icing) sugar  
1 3-ounce package cream cheese  
1/4 teaspoon vanilla  
Milk  
2 tablespoons unsweetened cocoa powder  
1/2 cup sifted powdered sugar

In a small mixer bowl beat together the 1 cup powdered sugar and cream cheese till fluffy. Beat in the vanilla. If necessary, beat in enough milk (about 2 teaspoons) to make of pouring consistency. Reserve 1/4 cup of the mixture and set aside to decorate the top of the cake. Stir the cocoa powder into the remaining mixture in the bowl. Add the 1/3 cup powdered sugar and beat till smooth. Use the cocoa mixture to spread between cake layers. Makes 2/3 cup filling; 1/4 cup icing.

### Sweet Chocolate Glaze

3/4 cup sugar  
2 tablespoons cornstarch  
1 cup water  
2 squares (2 ounces) German sweet chocolate, cut up  
1 1/2 teaspoons vanilla

In a small saucepan combine the sugar, cornstarch and dash salt. Stir in water and chocolate. Cook; stir till chocolate is melted and mixture is thickened. Cook; stir 2 minutes more. Remove from heat; stir in vanilla.

Cover surface with clear plastic wrap or waxed paper. Let stand 10 to 15 minutes or till slightly cooled and of spreading consistency. Spread glaze over top and sides of cake. Chill cake till set. Makes 1 1/2 cups glaze.

[mara](#)

# Valrhona Chocolate Cake

From: burdick@evax11.eng.fsu.edu (Donna Burdick)

Date: Thu, 9 Sep 1993 19:58:15 GMT

5 1/2 oz imported bittersweet chocolate  
(not unsweetened & preferably Valrhona)  
11 T unsalted butter  
3 lg eggs  
3 lg egg yolks  
1/4 c plus 2 T sugar  
5 T all-purpose flour

Preheat oven to 325 degrees F. Butter and flour six 6-oz custard cups. Mix chocolate and 11 tablespoons butter in a metal bowl. Set over saucepan of simmering water; stir until smooth. Cool slightly.

Using electric mixer, beat eggs, yolks and sugar in bowl until pale and thick, about 10 minutes. Reduce speed; gradually beat in flour. Add chocolate and continue to beat until thick and glossy, about 5 minutes. Divide among prepared cups. Bake until cake is set around the edges but center moves slightly when cup is moved--about 12 minutes. Cool slightly. Run sharp knife around edge of cups. Turn out onto plate. Serve warm with ice cream.

\*NOTE: This is a wonderful chocolate creation, even for a confirmed non-chocoholic, if there is such a thing. I'm not able to get Valrhona Chocolate so I used Baker's chocolate squares, which is probably a hangin' offense for purists, but it came out splendidly. When the cakes are cut a chocolate sauce emerges from the center. It's a warm, completely mixed sauce and the cake has a moderate fudgelike texture. With vanilla ice cream it is exquisite. The recipe was developed by Chef 'Jo Jo' Vongerichten and appeared in the June 1992 Bon Appetit on pg 102.

[amyl](#)

# Lemon Cake Recipes

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- [Lemon Cheese Bundt Cake](#)
- [Moist Lemon Cake](#)

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# Lemon Cheese Bundt Cake

From: "Hacklaender, Elaine" EHacklaend@admin.clemsonsc.ncr.com

Date: Mon, 11 Oct 93 13:48:00 PDT

(from Swan's Down Cake Flour)

2 sticks margarine, softened  
1 stick butter, softened  
1 8oz. package cream cheese, softened  
6 eggs  
3 cups cake flour, sifted  
3 cups granulated sugar  
1/8 tsp. vanilla extract  
1/8 tsp. lemon extract

Cream together margarine, butter and cream cheese in a *large* bowl. Add 2 eggs, 1 cup flour and 1 cup sugar; mix well. Repeat until all eggs, flour and sugar have been added. Add extracts and mix well. Place batter in a greased, floured bundt pan. Bake at 300F - 325F for 1 hour and 15 minutes, or until a toothpick inserted in the center comes out clean.

Notes: I used at least 1/4 teaspoons each of the extracts. The batter will be very thick! I used a soup ladle to transfer the batter to the bundt pan. I let mine bake about 15 minutes longer and kept the temperature at 300F the whole time.

[amyl](#)

**Moist Lemon Cake** Date: Wed, 7 Jul 93 9:30:29 CDT

From: ariel le@taronga.com (Stephanie da Silva)

4 eggs  
8 oz butter  
8 oz sugar  
8 oz self-rising flour  
juice of 2 lemons  
3 tablespoons icing sugar

Cream butter and sugar. Add beaten eggs and sifted flour alternately. Turn into an 8 x 8 or 9 x 9 square or round pan. Bake at 400F for 50 minutes.

Boil lemon juice and sugar. Remove cooked cake from oven & immediately pour boiling lemon mixture over. Cool in pan.

Variations -- try different juices -- orange juice, cranberry, pineapple.

This cake keeps very well.

[mara](#)

# Assorted Cakes With Seeds In

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- [Poppy Seed Tante Cake](#)
- [2 Seed Cakes](#)

[mara](#)

## Poppy Seed Cake

From: ariel le@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:38:13 CDT

1/4 C. Butter  
1 C. Sugar (or 3/4 C honey, or 3/4 C maple syrup)  
2 Eggs  
2 C Flour  
2-1/2 tsp. Baking Powder  
1/4 tsp. Cinnamon  
1/4 tsp. Salt  
1/2 tsp. Nutmeg  
1/2 C. Milk  
1/2 C. Water  
1/3 C. Poppyseed  
2 T. Rose or Orange Flower Water (or 1/2 tsp. Almond Extract)  
1/2 C. Golden Raisins, dredged in flour (Opt.)

Heat oven to 350o F. Grease & flour 2 9"x5" loaf pans  
Cream butter & sugar. Add eggs one at a time, beating well after each addition. In a separate bowl, mix together all dry ingredients, except raisins and poppyseeds. In a measuring cup mix milk, water & flavoring. There should be just over 1 cup liquid. Add dry mixture and liquids alternately to creamed mixture, beating well after each addition. Add poppyseeds & blend thoroughly, then add the raisins and stir them in gently by hand (to prevent the flour-coating from coming off which will send all the raisins to the bottom of the cake!) Pour batter into prepared pans and bake appx. 1 hour 10 minutes (till the edges pull away from the sides of the pan, and a skewer stuck in the center comes out clean). This is a very densely textured cake, not like the standard white-cake type of poppyseed cake.

[mara](#)

# Poppy Seed Tante Cake

From: arielle@taronga.com (Stephanie da Silva)

Date: Thu, 19 Aug 1993 06:52:33 GMT

This is a white cake made only with egg whites, so it contrasts nicely with the black poppy seeds.

From The Best of Food & Wine Collection

1 vanilla bean  
2/3 cup milk  
2/3 cup poppy seeds  
1 2/3 cups cake flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 1/2 sticks (6 ounces) butter, softened  
1 1/4 cups superfine sugar  
4 egg whites at room temperature  
Cream Cheese Icing

Slit the vanilla bean lengthwise and cut off the tips. In a small saucepan, scald the milk with the vanilla bean.

In a small bowl, combine the scalded milk, vanilla bean and poppy seeds. Let cool to room temperature. Scrape the inside of the vanilla bean into the milk mixture and discard the pod.

Preheat the oven to 325F. Butter a 9 by 2 inch round cake pan. Sift together the flour, baking powder and salt into a medium bowl.

In a large mixer bowl, beat the butter on high speed until light and fluffy, two minutes. Gradually add 1 cup of the sugar and continue to beat until very light and creamy, about 5 minutes.

Sift in one-third of the flour mixture; stir to combine. Beat in half of the milk-poppy seed mixture. Repeat 2 more times with the remaining dry ingredients and milk.

In a medium bowl, beat the egg whites on medium speed until frothy. Add a pinch of salt and continue beating until soft peaks form, about 2 minutes. Beat in the remaining 1/4 cup sugar, 1 teaspoon at a time, increasing the speed to high before adding the last 2 teaspoons. Beat until the meringue is stiff and shiny, about 1 minute. Fold one-fourth of the meringue into the cake batter. Fold in the remaining meringue.

Scrape the batter into the prepared pan and bake for 50 to 55 minutes, or until a tester inserted into the center comes out clean. Let cool in the pan on a rack for 10 minutes. Remove the cake from the pan and let cool, right-side up, on the rack.

Using a long serrated knife, trim off the crusty top of the cake. Slice the cake horizontally into 3 even layers; set aside the middle layer to use as the top. Place the bottom layer on the inverted cake pan. Spread 3/4 cup of the Cream Cheese Icing over the bottom cake layer. Repeat with the second layer. Top the cake with the middle layer. Frost the sides of the cake with a thin layer of icing. Refrigerate for 10 minutes, then refrost the sides with enough Cream Cheese Icing to cover completely.

If desired, use a pastry bag fitted with a #2 star tip to pipe a decorative border of icing around the top edge of the cake.

### Cream Cheese Icing

11 ounces cream cheese, at room temperature  
2 sticks (8 ounces) butter, softened  
1 vanilla bean, split lengthwise  
3/4 cup confectioners' sugar, sifted

In a medium mixer bowl, beat the cream cheese until light and fluffy. With the mixer on low speed, gradually beat in the butter until well blended, about 4 minutes.

Scrape the seeds from the inside of the vanilla bean into the mixture; discard the pod. Sift in the confectioners' sugar and continue to beat on low speed, scraping the bowl frequently, until well blended, about 2 minutes. Refrigerate until ready to use, but do not let harden.

[mara](#)

# 2 Seed Cakes

From: John Rodakowski whyme@u.washington.edu

Date: Tue, 17 Aug 1993 22:35:36 -0700 (PDT)

## Plain Seed Cake:

- 1 cup flour
- 0.5 tsp baking powder
- pinch of salt
- 0.5 cup butter
- 0.5 cup sugar
- 3 tsp caraway seed
- 1 egg, beaten
- milk

Sift together the flour, baking powder and a pinch of salt. Cut in the butter until the mixture resembles fine bread crumbs. Add sugar, caraway seed and mix thoroughly. Make a well in the center and add the beaten egg and mix slowly. Pour in sufficient milk to bind it all together to make a stiff dropping consistency. Pour into a greased and floured cake or loaf pan. Bake at 375 for 30 min.

## Rich Seed Cake:

- 1 cup butter
- 1 cup granulated sugar
- 2 beaten eggs
- 1 tsp caraway seed
- 1/3 cup candied orange peel
- pinch of nutmeg
- 1 cup flour
- 0.5 tsp baking powder
- 0.25 cup brandy OR
- 0.25 light cream

Cream together butter and sugar. Gradually add the beaten eggs and a little flour at the same time to prevent curdling. Mix in the caraway seed, candied peel and a pinch of nutmeg. Carefully incorporate the rest of the flour sifted with the baking powder. A little brandy can be added as liquid, but this is optional. Milk or light cream may be substituted. The cake will keep longer with the brandy. Bake 1 hour at 400 degrees.

I've only made the first recipe, and can't vouch for the second. With the first, I've made it with only half the butter, and it turned out fine, not as rich though.

John Rodakowski (whyme@u.washington.edu)

[mara](#)

# Upside Down Cake Recipes

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- [Fruit Upside Down Cake](#)

[amyl](#)

**Fruit Upside Down Cake** From: ariel.le@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:28:41 CDT

4 tablespoons (60 ml) butter  
1/2 (125 ml) cup light brown sugar  
1/4 (1 ml) teaspoon grated nutmeg  
2 cups (1/2 liter) peaches, sliced thin  
1 teaspoon (5 ml) fresh lemon juice  
1 1/3 cups (325 ml) cake flour  
3/4 cup (175 ml) sugar  
1 3/4 teaspoon (9 ml) baking powder  
1/4 teaspoon (1 ml) salt  
3 tablespoons (45 ml) butter  
1/2 cup (125 ml) milk  
1 teaspoon (5 ml) vanilla extract  
1 egg

Melt the butter in an 8-inch (20 cm) square pan. Add the brown sugar and nutmeg and blend well. Remove the pan from the heat and arrange the peach slices, slightly overlapping them, on the brown-sugar mixture. Sprinkle the peach slices with lemon juice.

Sift the flour with the sugar, baking powder and salt. Stir the butter to soften it, then stir in the flour mixture, milk and vanilla extract. Mix until the flour is dampened.

Beat the batter for two minutes with an electric mixer at medium speed or beat 300 strokes by hand. Add the egg, and beat for one minute longer with the mixer or 150 strokes by hand. Pour the batter over the peaches.

Bake in a preheated 375F (190C) oven for 35 minutes. Cool the cake in the pan for five minutes and then invert it onto a serving plate; let stand for one minute more before removing the pan. Serve warm. (Note: in my experience, this cake does not keep very well.)

[mara](#)

# Apple Cake : COLLECTION

From: arielle@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:22:43 CDT

## Apple Cake

6 apples - peeled, sliced      1 Tbls vanilla  
6 Tbls sugar                      1 Tbls baking powder  
1 Tbls cinnamon

Mix dry ingredients together in small bowl. Mix with apples.  
Add vanilla. Let stand.

3 cups flour                      1 cup oil (vegetable, corn, safflower, etc)  
2 cups sugar                      4 eggs

Beat eggs. Blend in oil. Gradually add sugar (These 3 steps can be done with a mixer or by hand, but it is easier to use a mixer!). Stir in flour until all blended. Fold in apple mixture. Pour into greased bundt or angel cake pan. Bake until toothpick inserted comes out clean.  
Bake: 375F 1 hour 15 minutes

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## Apple Cake

1 cup sugar  
2 cups diced apples  
1 beaten egg  
1/2 cup vegetable oil  
1 1/2 cups flour  
1 teas baking soda  
1/2 teas cinnamon  
1/2 teas salt

Mix in order. Pour into a greased 8"x8" pan. Bake until toothpick inserted comes out clean.  
Bake 350F 30 minutes

[amyl](#)

# Apple Coffee Cake

From: [kgeorge@morgan.ucs.mun.ca](mailto:kgeorge@morgan.ucs.mun.ca) (Kelly George)

Date: Sat, 9 Oct 1993 21:04:24 GMT

This is a great recipe which I have been making a fair bit lately because its sooo easy and it has minimal prep time.

## Ingredients:

2/3 cup butter or marg. (room temp)

1/3 cup sugar

1/2 cup sour cream

1tsp. vanilla

1 1/3 cup flour

2/3 tsp. baking soda

1/8 tsp. salt

1 chopped fresh apple (about a cup)

1/3 raisins (optional)

## Topping

1/4 cup flour.

1/4 cup brown sugar(firmly packed)

2 tbsp. butter or marg. (room temp)

1/2 tsp. cinnamon

In mixing bowl, cream buter and 1/3 cup sugar until light/fluffy. Beat in sour cream, vanilla and egg

Combine the flour, baking soda and salt. Mix into creamed mixture. Blend Well.

Combine all of the topping ingred. until mixture forms coarse crumbs

Spoon half of the batter into a greased 8inch round cake pan.

Sprinkle with apples and raisins and half the topping mixture

Top with remaining batter, sprinkle remaining topping over top of the cake

Bake at 350F for 25-30 minutes. It's best served warm!! Also very nice with vanilla ice cream.

Enjoy,

Kelly

[amyl](#)

# Apple Pie Cake

From: arielle@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:23:21 CDT

1/4 cup butter  
1 cup sugar  
1 egg  
1/4 teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon baking soda  
1 cup flour  
1/2 cup chopped nuts  
2 1/2 cups diced apples  
1 teaspoon vanilla  
2 tablespoons hot water

Combine ingredients in order given. (Batter will be thick).  
Bake in a greased 9-inch pie pan for 45 minutes at 350F.  
Serve warm with whipped cream or ice cream. Delish.

[amyl](#)

# Banana Bread & Banana Cake

From: [morrissey@stsci.edu](mailto:morrissey@stsci.edu) (Mostly Harmless)

Date: Fri, 29 Oct 1993 14:54:29 GMT

## Banana Bread

1/2 cup shortening  
1 cup sugar  
2 eggs  
3/4 cup mashed very ripe banana  
1 tsp. vanilla  
1 1/4 cup sifted flour  
3/4 tsp. baking soda  
1/2 tsp. salt

Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Stir in banana and vanilla. Sift dry ingredients together and add to banana mixture. Mix well. Pour into greased loaf pan or 9x9x2-inch pan. Bake at 350F for 30 to 35 minutes.

Note: 1/2 cup chopped nuts can be added if desired.

## Grandma's Banana Cake

2/3 cup shortening  
2 1/2 cups sifted cake flour  
1 2/3 cups sugar  
1 1/4 tsp. baking powder  
1 tsp. baking soda  
1 tsp salt  
1 1/4 cups mashed fully ripe bananas  
2/3 cups buttermilk (divided)  
2 eggs  
2/3 cup chopped walnuts (opt.)

Place shortening in mixing bowl. Sift in dry ingredients. Add bananas and 1/3 cup of the buttermilk. Mix until moistened; beat 2 minutes at medium. Add the other 1/3 cup of buttermilk and the eggs. Beat 2 more minutes. Fold in chopped walnuts. Bake in 2 greased and lightly floured 9-inch cake pans at 350F for about 35 minutes. Cool 10 minutes in pans, remove from pans and cool completely.

Janet Morrissey

[amyl](#)

# Banana Yogurt Cake

From: pgl@iglou.com (Don Thomas)

Date: 22 Mar 1995 18:42:57 -0600

MMMMM-----CAKE-----

- 3/4 c Butter
- 1 1/2 c Sugar
- 2 Eggs
- 1 c Mashed ripe banana
- 2 c Cake flour, sifted
- 1 ts Baking powder
- 1 ts Baking soda
- 1/2 ts Salt
- 8 oz Banana flavored yogurt
- 1/2 c Pecans, chopped
- 1 ts Vanilla extract
- 1 c Flaked coconut

MMMMM-----BANANA FLAVORED SYRUP-----

- 2/3 c Water
- 2/3 c Sugar
- 1/2 c Creme de banana

MMMMM-----CREAMY NUT FILLING-----

- 1/2 c Sugar
- 2 tb Flour
- 1/4 ts Salt
- 1/2 c Half-and-half
- 2 tb Butter
- 1/2 c Pecans, chopped
- 1 ts Vanilla extract

MMMMM-----WHITE SNOW FROSTING-----

- 1/4 c Shortening
- 1/4 c Butter
- 1 Egg white
- 1/2 ts Coconut extract
- 1/2 ts Vanilla extract
- 2 c Confectioner's sugar, sifted

Cream butter in a large mixing bowl at medium speed of an electric mixer. Add eggs, one at a time, beating well after each addition. Add banana; beat well.

Combine flour, baking powder, soda and salt in a medium bowl. Add flour mixture to cream mixture alternately with yogurt, beginning and ending with flour mixture. Mix after each addition. Stir in pecans and vanilla.

Pour batter into 2 greased and floured 9" round cake pans. Sprinkle 1/2 c coconut evenly over batter in each cake pan. Bake at 350 degrees for 30 to 35 minutes. Let cake layers cool in pans for 10 minutes. Carefully remove cake layers from pans and let cool completely on wire racks.

Place one cake layer, coconut side down, on a serving plate. Brush with Banana Flavored Syrup on top. Spread top cake layer with Creamy Nut Filling. Top remaining layer coconut side up. Spread White Snow Frosting on sides and 1" around top edge of cake, leaving center unfrosted.

#### Banana Flavored Syrup:

Combine water and sugar in a saucepan, bring to a boil and let simmer until sugar dissolves. Cool and add creme de banana.

#### Creamy Nut Filling:

Combine sugar, flour, salt, half-and-half and butter in a small saucepan. Cook over medium heat, stirring constantly, until mixture is thick and creamy.

Remove saucepan from heat, and stir in chopped pecans and vanilla. Cool completely.

#### White Snow Frosting:

Combine shortening, butter, egg white and extracts in a medium mixing bowl. Beat at medium speed of an electric mixer until blended.

Gradually add sifted sugar to cream mixture, beating at medium speed until frosting reaches spreading consistency.

[amyl](#)

# Belle of Amherst Black Cake Recipe

From: boss@scooby.cs.umass.edu (Ronya Boss)

Date: Wed, 18 Aug 93 08:47:28 -0400

No, I have not attempted to scale down the recipe to see if it comes out, but I did get a copy of "The Belle of Amherst" by William Luce.

If anyone does scale down this cake, and actually makes it, I'd love to know how it turns out!

Don't know if this recipe has any "Dickinsonian authenticity" or if it was just a dramatic invention of Mr. Luce, but here goes:

## ACT ONE:

EMILY:

..."Oh! The cake!

"I do all the baking here at Homestead. I even banged the spice for this cake. My father always raved about my baking. He would eat no cake or bread but mine."

(She samples a piece of cake)

"Mm. Lovely.

"No, no -- it's easy to make. The recipe? Of course. It's really very simple. Now, I'll go slowly."

(She places the cake on the tea cart)

Black Cake: two pounds of flour, two pounds of sugar, two pounds of butter, nineteen eggs, five pounds of raisins, one and a half pounds of currants, one and a half pounds of citron, one half pint of brandy -- I never use Father's best -- one half pint of molasses, two nutmegs, five teaspoons of cloves, mace, and cinnamon, and -- oh, yes, two teaspoons of soda, and one and a half teaspoons of salt."

(Emily has removed her apron)

"Just beat the butter and sugar together, add the nineteen eggs, one at a time -- now this is very important -- \*without beating.\* Then, beat the mixture again, adding the brandy alternately with the flour, soda, spices, and salt that you've sifted together. Then the molasses. Now, take your five pounds of raisins, and three pounds of currants and citron, and gently sprinkle in all eight pounds -- slowly now -- as you stir. Bake for three hours

if you use cake pans. If you use a milk pan, as I do, you'd better leave it in the oven six or seven hours."

"Everybody \*loves\* it. I hope you will too. Thank you.

(She hangs her apron on the back of the chair.  
Then she sits down and pours tea)

"Sometimes I bake one for a neighbor and I enclose a short note that is usually so obscure . . .

(Gleefully)

". . . no one can understand it! I hear my little notes are becoming collectors' items in the village. People compare them to see who has the strangest one."

[mara](#)

# Better Than Sex Cake

From: arielle@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:24:35 CDT

1 box yellow cake mix  
1 large can crushed pineapple with juice  
1 cup sugar  
2 small packages instant vanilla pudding mix  
1 pkg frozen coconut (optional)  
1 large container Cool Whip or equivalent

Bake cake as directed on box in greased and floured 9 x 13 inch pan. Heat pineapple and sugar until sugar is dissolved. Punch holes in cake while still hot and pour pineapple-sugar mixture over cake. Refrigerate until cool. Mix pudding as directed on package and spread over cake. If using coconut, sprinkle some on cake at this point. Mix rest of coconut with Cool Whip and spread on cake. Cake must be kept refrigerated.

Comments: the one time I made this cake, I was exceptionally underwhelmed by it. My main complaints were it was way too sweet, plus the pudding overflowed when I poured it over top of the cake.

Changes I'd make if I made this again: I'd make the cake from scratch, leave out the cup of sugar, use unsweetened pineapple. Then I'd make the pudding from scratch (and use a smaller amount!) and use unsweetened fresh whipped cream. Oh, you can also try different flavours and combinations of cake and pudding mixes if you like.

[amyl](#)

# Black Bottom Cupcakes

From: arielle@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:25:02 CDT

## Batter:

1 1/2 cups flour  
1 cup water  
1 tsp salt  
1/3 cup oil  
1 tsp baking soda  
1 tbl. vinegar  
1 cup sugar  
1 tsp. vanilla  
1/4 cup cocoa

## Filling:

8 oz. cream cheese  
1/2 cup sugar  
1 egg  
1/8 tsp. salt  
1 cup semi-sweet chocolate morsels

Combine in small bowl - cream cheese, egg, salt, sugar and chocolate morsels. Mix well and set aside.

Sift together in large bowl - flour, salt, baking soda, sugar, cocoa. Add water, oil, vinegar and vanilla. Beat with electric mixer well.

Fill small muffin tins lined with muffin papers 1/2 full with chocolate batter. Top each with 1/2 tsp. cheese filling. Bake approximately 18 min.

[amyl](#)

# Black Cake : COLLECTION

From: arielle@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:25:27 CDT

1 pound raisins, minced  
1 pound pitted prunes, minced  
1 pound dried currants, minced  
1 pound glaceed cherries, minced  
6 ounces glaceed lemon peel, minced  
6 ounces glaceed orange peel, minced  
1 bottle (750 ml) Manischewitz Concord Grape wine  
1 bottle (750 ml) dark rum  
2 pounds dark brown sugar  
4 1/4 cups all-purpose flour  
4 teaspoons double acting baking powder  
1/2 teaspoon freshly grated nutmeg  
1/2 teaspoon cinnamon  
4 sticks (2 cups) unsalted butter, softened  
10 large eggs  
1 tablespoon vanilla  
1 1/2 cups almond paste, if desired

7 cups confectioners' sugar, sifted  
6 large egg whites at room temperature  
2 tablespoons strained fresh lemon juice

silver dragees for decorating the cake

In a large bowl, combine well the raisins, the prunes, the currants, the cherries, the peels, the wine, and the rum and let the fruit macerate, covered, at room temperature for at least 2 weeks.

In a heavy skillet combine 1 pound of the brown sugar and 1 cup water, bring the mixture to a boil over moderate heat, stirring and washing down any sugar crystals clinging to the side with a brush dipped in cold water until the sugar is dissolved, and boil the syrup, swirling the skillet occasionally, for 3 to 4 minutes, or until it is reduced to 1 3/4 cups. Let the burnt sugar syrup cool and reserve it.

Into a bowl sift together the flour, the baking powder, the nutmeg, and the cinnamon. In the large bowl of an electric mixer cream together the remaining 1 pound brown sugar and the butter until the

mixture is light and fluffy and beat in the eggs, 1 at a time, beating well after each addition. Beat in the vanilla, the flour mixture, and 1 1/3 cups of the reserved burnt sugar syrup, reserving the remaining syrup for another use. In another large bowl combine well the flour mixture and the fruit mixture and divide the batter between 2 buttered and floured 10-inch springform pans. Bake the cakes in the middle of a preheated 350F oven for 1 hour and 50 minutes to 2 hours, or until the cakes are set and a tester inserted in the centers come out with some crumbs adhering to it. (The centers of the cake will be quite moist). Let the cakes cool in the pans on a rack, remove the sides and the bottoms of the pans and wrap the cakes in foil or wax paper. Let the cakes stand at room temperature for 1 week.

Roll out half the almond paste between sheets of plastic wrap to form a 10-inch round and remove the top sheet of plastic wrap. Fit the almond paste layer over one cake, trimming the edge if necessary, and remove the other sheet of plastic wrap. Roll out and fit the remaining almond paste onto the remaining cake in the same manner.

Make the icing: In a bowl with an electric mixer beat 4 cups of the confectioners' sugar, the egg whites, and the lemon juice for 4 to 6 minutes, or until the mixture holds soft peaks. Beat in the remaining 3 cups confectioners' sugar and beat the icing until it holds stiff peaks.

Transfer 2 cups of the icing to a pastry bag fitted with a decorative tip, spread the remaining icing on the tops and sides of the cakes with a long metal spatula, and pipe the icing in the pastry bag decoratively onto the cakes. Arrange the dragees on the cakes. Makes 2 black cakes.

-----

1 pound each: dark raisins, currants, pitted prunes and glace cherries  
1/2 pound mixed peel  
1 quart white rum  
1 pound dark brown sugar  
1 pound butter  
1 pound eggs (one dozen)  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 pound flour (about 4 cups all-purpose)  
3 teaspoons baking powder  
3 ounces burnt sugar, or substitute 6 ounces of gravy coloring  
1 quart tawny port

Place raisins, currants, prunes, cherries and peel in a large plastic or glass bowl. Add 1 cup rum. Put through a meat grinder, using a medium blade. Mix with remaining rum so that the ground fruit forms a smooth paste. Cover tightly. Let stand at least two weeks.

Preheat oven to 300 degrees. Cream dark brown sugar and butter. In a separate bowl combine eggs, cinnamon and nutmeg and whip until foamy. Combine egg mixture with butter-sugar mixture. Add ground fruits. Mix well.

In a separate bowl, mix flour with baking powder. Stir flour mixture into fruit mixture. Add burnt sugar or graving coloring. Batter should be dark brown.

Grease and lightly flour 2 10-inch springform pans. Fill with mixture and bake 2 hours or until a tester comes out clean.

Take pans out of the oven. Let cool 1 hour, then remove cakes from pans and cool completely. Pour one cup port over the top of each. Let it absorb. After 10 minutes, pour on remaining port.

Wrap tightly in plastic wrap. Let cakes age at least a week. Do not refrigerate. Makes 2 cakes.

[amyl](#)

# Brazil-nut date cake

From: pilchuck!pilchuck!phred!earl@coco.ms.washington.edu (choo choo earl)

Date: 11 Aug 93 19:41:09 GMT

Hello there.

I know this is early for Christmas recipes, but that's just how it happened. This is a recipe for a very good "fruitcake" my mom used to make. The interesting thing is the amount of Brazil nuts involved. We used to have a gathering and all pitch in to crack the nuts. The formula for shelling them is included.

Enjoy

## BRAZIL-NUT DATE CAKE

3 Cups whole Brazil Nuts (1 pound shelled or 2 pounds unshelled)  
1 pound whole dates, pitted  
1 cup whole maraschino cherries, drained  
3/4 cup sifted flour  
3/4 cup cugar  
1/2 tsp baking powder  
1/2 tsp salt  
3 eggs, beaten  
1 tsp vanilla

To shell the nuts easily, cover with cold water, bring to a boil, and boil 3 minutes. Drain and cover with cold water, then drain again. Crack and remove whole nut.

DIRECTIONS: Put whole nuts, dates, and cherries into a large mixing bowl. Sift over this the dry ingredients. Mix well until coated. Beat eggs until foamy, add vanilla and stir into fruit mixture. Turn into a greased and waxed paper lined pan (9 1/2 X 5 1/2 X 2 1/2). Spread evenly. The pan will be full. Bake in slow oven (300 degrees) for 1 hour and 45 minutes.

The cake must be entirely cool before cutting. It will keep for a long time if you can keep the fingers out of it. Wrap and store as with any fruit cake.

Note: To store a fruitcake, the way I remember is to take some clean rags, soak them in wine, and wrap the cake. This is then wrapped in aluminum foil, and the whole thing put into a plastic bag. A fruitcake stored this way will last several years.

Enjoy

[mara](#)

# Chocolate Chip Cake

From: **marcia@netcom.com (Marcia)**

Date: Fri, 8 Oct 1993 07:26:43 GMT

This is another recipe from one of my grandmother's dear friends, Mrs. Monica Barcas. I believe that Mrs. Barcas has passed on, but like all the other ladies in the group, they will live on in the marvelous recipes that they shared.

Sift together

- 2 1/2 c. flour
- 3 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. salt

Cream together

- 1 c. butter or margarine
- 1 c. sugar
- 3 eggs

beat the eggs in one at a time

Add to the creamed mixture

- 1 c. sour cream
- 2 tsp. vanilla.

Add flour mixture to creamed butter mixture and mix together.

Mix together the following:

- 1 c. chopped nuts (we always used walnuts\_
- 1 c. chocolate chips
- 1/2 c. brown sugar
- 2 tsp. cinnamon

Grease a tube pan (angel food cake pan). Pour 1/2 the batter in the pan then sprinkle on 1/2 the chocolate chip mixture. Add the remainder of the batter, then sprinkle the remainder of the chocolate chip nut mix on top.

Bake 1 hour at 350F.

[amyl](#)

# Cocoa Cola Cake

From: maathe@aclcb.purdue.edu

Date: Mon, 16 Aug 1993 18:52:22 GMT

2 cup Flour  
1 1/2 cup Marshmallows - Minature  
2 cup Sugar  
1 cup Margarine  
2 tsp Cocoa - Unsweetened  
1 cup Cola  
1/2 cup Buttermilk  
2 ea Eggs - Beaten  
1 tsp Soda

2 Tbsp Margarine  
2 Tbsp Cocoa - Unsweetened  
8 Tbsp Cola  
2 cup Sugar - Powdered  
1 cup Nuts - Chopped

Combine flour & sugar in a large mixing bowl. Melt butter, add cocoa and cola (not diet), heat to boiling. Cool slightly. Pour over flour and sugar mixture, stir till well blended. Add buttermilk, beaten eggs, soda & vanilla. Mix well, stir in marshmallows. Pour into greased & floured 13x9 pan and bake @ 350 for 40 min., or till tests done. Frost while hot. FROSTING: Combine first 3 ingredients in saucepan and heat to boil- ing. Add powdered sugar and mix well. Stir in chopped nuts.

A very good, and unusual, cake

[mara](#)

# COLLECTION: Cakes Vol.1 (of 5)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Thu, 5 Aug 93 09:50:04 +0200

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Pour into lightly greased 7-1/2x11-1/2-inch baking pan.  
Bake at 350 F for approximately 1 hour.

%%

From: smorine@isis.cs.du.edu (Suzanne Morine)

14 KARAT CAKE  
=====

Ingredients:

-----

- 2 cups flour
- 1 3/4 cups sugar
- 1 1/4 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon
- 3/4 cup olive oil
- 1/2 cup milk
- 3 large eggs
- 3 cups finely grated raw carrots
- 1/2-1 cup chopped pecans

Frosting:

-----

- 6 ounces cream cheese, softened
- 6 tblsp butter, softened
- 2 1/4 cups powdered sugar
- 3/4 tsp vanilla extract
- 1/3 cup coconut
- 1/3 cup raisins
- 1/3 cup chopped pecans

Instructions:

-----

Grease and flour a 9 X 13 X 2" pan. Preheat oven to 350 F.

Sift flour, sugar, soda, salt, and cinnamon together. In a mixing bowl, combine dry ingredients with oil, milk, and eggs. Blend on low speed for about 1 minute. Add carrots and nuts and mix until well blended.

Bake at 350 F for 40 to 45 minutes or until wooden pick inserted comes out clean. Cool thorough and frost with cream cheese frosting.

Frosting: Combine cream cheese, butter, and vanilla. Add powdered sugar and beat until light and fluffy. Blend in coconut, nuts, and raisins.

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3/4 cup sugar  
2 tbs lemon juice  
1 tsp lemon zest  
2 cups cream

Instructions:  
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Hazelnut Macaroon:  
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Heat oven to 350. Grease 10 inch springform pan and line with greased parchment (not waxed paper). Line a cookie sheet with greased parchment.

Whisk together eggs and vanilla.

Remove as much skin from the hazelnuts as you can and process them with one cup of the powdered sugar for 30 seconds. Add both sugars and process briefly to combine. With processer running, pour in egg mixture and process for 15 seconds or until smooth.

Reserve 1/2 to 1/3 cup of the batter.

Pour remaining batter into the springform pan and smooth with spatula. Pour reserved batter onto the cookie sheet and spread out into a 7-8 inch disk.

Bake crust 25-30 minutes; disk 20-25 minutes. Cool on a wire rack.

Chop up the disk into 1/8 inch pieces and soak in 1/4 cup amaretto (but do not soak for more than 15 minutes).

Amaretto cheesecake filling:  
-----

Sprinkle gelatin over 1/4 cup amaretto, let stand 5 min. Heat in sauce pan with hot (not boiling) water stirring for 4 min. Leave in hot water to stay warm.

Beat cream cheese with mixer for 1 minute. Add lemon juice and zest. Beat cream to soft peaks. Fold 1/3 cream into cream cheese. Fold in remaining whipped cream and soaked macaroon bits.

Pour into prepared pan, cover with plastic wrap. Refrigerate at least 3 hours or preferably overnight.

%%%

From: arielle@taronga.com (Stephanie da Silva)



inserted comes out clean. Bake 350F, 30 minutes

%%

From: lsamura@opihi.soest.hawaii.edu (Lance Samura)

Author: Aileen Mikuni

APPLE COFFEE CAKE  
=====

Ingredients:  
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- 3 apples chopped into 1/2-inch chunks
- 1/2 cup butter or margarine
- 1-1/2 cups sugar
- 2 eggs
- 1 cup milk
- 3 cups all-purpose flour
- 1 tsp salt
- 3 tsp baking powder

Crumb Mixture:  
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- 1/2 cup flour
- 1/2 cup sugar
- 1 tsp cinnamon
- Dash nutmeg
- 1/4 cup butter or margarine

Instructions:  
-----

Cream butter and sugar together. Add eggs and milk. Sift dry ingredients together. Stir into creamed mixture. Stir in about 1/2 of the chopped apple chunks. Pour batter into greased 9-by-13-inch pan. Top with remaining chopped apples. Sprinkle crumb mixture evenly over top. Bake at 350 degrees for about 30 minutes.

For Crumb Mixture: Mix flour, sugar, cinnamon and nutmeg together. Cut butter into above mixture until crumbly.

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From: arielle@taronga.com (Stephanie da Silva)

APPLE PIE CAKE  
=====

Ingredients:

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- 1/4 cup butter
- 1 cup sugar
- 1 egg
- 1/4 tsp salt
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp baking soda
- 1 cup flour
- 1/2 cup chopped nuts
- 2 1/2 cups diced apples
- 1 tsp vanilla
- 2 tblsp hot water

Instructions:

-----

Combine ingredients in order given. (Batter will be thick). Bake in a greased 9-inch pie pan for 45 minutes at 350F. Serve warm with whipped cream or ice cream. Delish.

%%%

From: kathy@oasys.dt.navy.mil (Kathy M. Smith)

AUNT LUE'S WALNUT CAKE

=====

Ingredients:

-----

- 2 Cups Flour
- 2 Cups Sugar
- 1 8oz can crushed pineapple in it's own juice or sweetened
- 2 eggs
- 2 tsp soda
- 1 tsp vanilla
- 2 cups crushed walnuts - reserve 1/2 cup for top

Instructions:

-----

Preheat oven to 350 degrees.

Mix all ingredients except the nuts together. Use the whole can of pineapple juice and all. Mix by hand or use mixer on med until all mixed. Add 1 and 1/2 cups of nuts by hand. Grease and flour a 9 by 13 pan and pour batter in, bake for 45 minutes. Allow cake to cool at least 20 minutes and remove from pan. If cake is hard to remove use egg turner to help loosen.

Icing

-----

2 Cups powdered sugar  
1 stick butter (room temp)  
1 8oz package cream cheese (room temp)  
reserved 1/2 cup walnuts

Use mixer and mix everything except the walnuts together. Icing should be very creamy. Spread over top and sides of cake. Sprinkle reserved walnuts on top.

%%%

From: arielle@taronga.com (Stephanie da Silva)

BAILEYS CHOCOLATE CHIP CHEESECAKE  
=====

Ingredients:

-----

Crust:

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2 cups graham cracker crumbs  
1/4 cup sugar  
6 T (3/4 stick) butter, melted

Filling:

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2 1/4 lbs cream cheese, room temperature  
1 2/3 cups sugar  
5 eggs, room temperature  
1 cup Baileys Irish Cream  
1 T. vanilla extract  
1 cup semisweet chocolate chips

Coffee Cream:

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1 cup chilled whipping cream  
2 T. sugar  
1 t. instant coffee powder  
chocolate curls

Instructions:

-----

For crust: Preheat oven to 325F. Coat 9" diameter springform pan with nonstick vegetable oil spray. Combine crumbs and sugar in pan. Stir in

butter. Press mixture into bottom and 1" up sides of pan. Bake until light brown, about 7 minutes. Maintain oven temperature at 325F.

For filling: Using electric mixer, beat cream cheese until smooth. Gradually mix in sugar. Beat eggs in one at a time. Blend in Baileys and vanilla.

Sprinkle half of chocolate chips over crust. Spoon in filling. Sprinkle with remaining chocolate chips. Bake cake until puffed, springy in center and golden brown, about 1 hour 20 minutes. Cool cake completely.

For cream: Beat cream, sugar, and coffee powder until peaks form. Spread mixture over cooled cake.

Garnish cake with chocolate curls.

%%%

From: thull@skidmore.edu (Terri Hull)

BANANA-BROWNIE CAKE  
=====

Ingredients:

-----

- 1 cup all-purpose flour
- 1/3 cup unsweetened cocoa
- 1/4 cup nonfat dry milk powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1 large very ripe banana
- 1 cup sugar
- 2 large egg whites
- 1/4 cup buttermilk
- 1 tsp vanilla extract

Instructions:

-----

Preheat oven to 350 F. Coat 9 inch square baking pan with vegetable cooking spray. Combine flour, cocoa, milk powder, baking soda and salt in bowl. Puree banana, sugar, egg whites, buttermilk and vanilla in food processor until smooth. Add dry ingredients and pulse just until blended. Pour into prepared pan. Bake 25 minutes or until toothpick inserted in center comes out just clean. Cool on wire rack. Cut into 2 inch squares. Makes 16. 65 cal, 1 gm protein, 0 gm fat, 15 gm carbs, 42 mg sodium

Notes:

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As a substitute for the buttermilk, take some non-fat yogurt and dilute it with skim milk to buttermilk consistency. Use same amount total, - 1/4 cup. It's probably about 1/8 cup yogurt + 1/8 cup milk??

%%

From: morrissey@stsci.edu (Janet "Mostly Harmless" Morrissey)

BASIC CHEESECAKE

=====

Ingredients:

-----

- 1 cup graham cracker crumbs
- 3 tblsp sugar
- 3 tblsp butter or margerine, melted
- 4 8-ounce packages cream cheese, softened
- 1 cup sugar
- 3 tblsp flour
- 4 eggs
- 1 cup sour cream
- 1 tblsp vanilla

Instructions:

-----

Heat oven to 350F. For Crust: Mix crumbs, 3 tbsp. sugar, and butter. Press onto bottom of 9-inch springform pan. Bake 10 minutes

For Filling: Beat cream cheese, sugar, and flour at medium speed with mixer until well blended.

Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla. Pour over prepared crust.

Bake 1 hour and 10 minutes.

Turn off oven and prop door open and let cheesecake sit in oven until oven has cooled. Lossen cake from rim of pan.

Can be topped with fruits or whipped cream as desired. (I think it tastes best when refrigerated over night.)

%%

From: stevem@news.fai.com (Steven A. Minneman)



Instructions:

-----

In a large mixer bowl, cream butter until smooth. Add brown sugar and eggs. Beat with mixer till light and fluffy --- about 5 min. With mixer on low speed, beat in vanilla and chocolate, then baking soda and salt. Add flour alternately with sour cream, beating on low speed until smooth. Pour in boiling water; stir with spoon until blended. Pour into greased and floured pan(s). Bake 35 minutes or until done. Makes one 9 --- 13" pan or one 2-layer 9" round cake.

%%

From: soc1071@vx.cis.umn.edu (Elisabeth)

BETTER THAN ROBERT REDFORD DESSERT / BETTER THAN SEX CAKE

=====

Crust:

-----

- 1.5 c flour
- 75 c butter
- 3 T sugar

Mix together, pat into 9x13 pan and bake 15 minutes @ 375F.

Bottom Layer:

-----

- 12 oz cream cheese
- 1.5 c powdered sugar
- 1.25 c Cool Whip

Mix together and spread over cooled crust.

Second Layer:

-----

- 3 small packages chocolate pudding
- 4.5 c milk

Instructions:

-----

Prepare pudding, spread over middle layer.

Top with more cool whip and chill for as long as you can stand to leave it alone.

%%

From: Gaye Levy

BETTER THAN SEX CAKE

=====

(Servings: 12)

Ingredients:

-----

- 1 pk Yellow or white cake mix
- 1 c Crushed pineapple, undrained
- 1/2 c Sugar
- 1 pk Instant vanilla pudding, 3 oz
- 1 c Coconut
- 8 oz Cool Whip; thawed
- 1 c Pecans; toasted and chopped

Bake cake according to directions in a 9x13 pan. In a saucepan over medium heat, combine pineapple with juice, sugar, pudding, and coconut. Simmer 5 minutes. Using a wooden spoon handle, poke holes in warm cake. Slowly pour pineapple mixture over cake and spread evenly. Cool. Spread whipped topping evenly over cake and sprinkle with nuts. Chill at least 2 hours before serving.

%%%

From: beres@acc.fau.edu (Lorraine Beres)

BETTER THAN SEX CAKE (I)

=====

Ingredients:

-----

- 1 box Duncan Hines butter cake mix
- 1 (3.5 oz.) instant vanilla pudding
- 1 cup sour cream
- 1/2 cup milk
- 1/2 cup vegetable oil
- 1 stick softened butter
- 4 eggs
- 1 pkg (6 oz.) chocolate pieces
- 1 oz grated German's sweet chocolate
- 1 cup chopped pecans
- 1 (8 oz.) soft cream cheese
- 1 lb powdered sugar
- 1 tsp vanilla
- 1 cup chopped nuts
- 1 1/3 cup coconut

Instructions:

-----

Mix first 7 ingredients for 2 minutes at medium speed. Stir in chocolate pieces, grated chocolate and nuts. Place in greased and floured Bundt pan and bake at 350 for 1 hour or until toothpick comes out clean. Cool in pan for 25 minutes. Turn and cool completely.

Frosting: Beat cream cheese until light and fluffy. Beat in the powdered sugar and vanilla. Stir in nuts and coconut. Frost the cooled cake. Serves 8.

%%%

From: beres@acc.fau.edu (Lorraine Beres)

BETTER THAN SEX CAKE (II)

=====

Ingredients:

-----

- 1 stick melted butter
- 1 cup flour
- 1/2 cup finely chopped nuts
- 8 oz. cream cheese, softened
- 1 cup powdered sugar
- 1 cup Cool Whip or whipped cream
- 1 box (3 1/2 oz.) instant chocolate pudding mix
- 3 cups milk
- 1 box (3 1/2 oz.) instant vanilla pudding mix

Instructions:

-----

Mix butter, flour and nuts and pat into a 9x13 inch pan. Bake at 350 for 20 minutes and cool. Beat together the cream cheese, powdered sugar and Cool Whip and spread over first layer. Beat remaining ingredients and spread over second layer. Spread top with Cool Whip or whipped cream. Just before serving, decoate with additional chopped nuts and shaved chocolate.

%%%

From: arielle@taronga.com (Stephanie da Silva)

BETTER THAN SEX CAKE

=====

Ingredients:

-----

- 1 box yellow cake mix

- 1 large can crushed pineapple with juice
- 1 cup sugar
- 2 small pkg instant vanilla pudding mix
- 1 pkg frozen coconut (optional)
- 1 large container Cool Whip or equivalent

Instructions:

-----  
 Bake cake as directed on box in greased and floured 9 x 13 inch pan. Heat pineapple and sugar until sugar is dissolved. Punch holes in cake while still hot and pour pineapple-sugar mixture over cake. Refrigerate until cool. Mix pudding as directed on package and spread over cake. If using coconut, sprinkle some on cake at this point. Mix rest of coconut with Cool Whip and spread on cake. Cake must be kept refrigerated.

Comments:

-----  
 The one time I made this cake, I was exceptionally underwhelmed by it. My main complaints were it was way too sweet, plus the pudding overflowed when I poured it over top of the cake.

Changes I'd make if I made this again: I'd make the cake from scratch, leave out the cup of sugar, use unsweetened pineapple. Then I'd make the pudding from scratch (and use a smaller amount!) and use unsweetened fresh whipped cream. Oh, you can also try different flavours and combinations of cake and pudding mixes if you like.

%%%

From: arielle@taronga.com (Stephanie da Silva)

BISCOTTEN TORTE

=====

Ingredients:

- 
- 3/4 lb oblong biscuits
  - 1 1/2 tblsp rum
  - 1/2 cup milk
  - 4 ounces butter
  - 1/2 cup castor sugar
  - 2 eggs
  - 4 ounces ground almonds
  - few drops almond essence
  - extra 1/2 cup milk
  - toasted slivered almonds

Instructions:

-----

Cream butter & sugar until light. Separate eggs (hm, she doesn't say how far -- at least she doesn't instruct us to pinch the salt). Beat yolks into creamed mixture. Add ground almonds, almond essence and extra 1/2 cup milk. Beat whites stiffly & fold in.

Arrange the biscuits in 2 rows lengthwise. Dunk in rum and milk (just) and spread with almond mixture and then more biscuits. Continue and on top layer put a layer of almond and then cover each with whipped cream and toasted almonds. Keep chilled until ready to serve.

Hm, instructions are a little confusing. I'll ask her next time I see her if I can remember, but I think it might be easier to drizzle the rum/milk mixture on the biscuits rather than to dunk them. Whatever.

%%%

From: aahmer@ren.eecs.wsu.edu (Amy B. Ahmer)

BLACK BOTTOM CUPCAKES (CREAMCHEESE CUPCAKES)

=====

Ingredients:

-----

Creamy inside:

-----

- 8 oz. cream cheese, room temp (don't use non-fat; turns out really bad)
- 1 egg
- 1/3 cup sugar
- 1/8 tsp salt
- 1 cup semisweet chocolate chips

Line muffin cups with papers or tins. Using a wooden spoon, blend cream cheese, egg, sugar, and salt in mixing bowl. Carefully fold chocolate chips set aside.

Cupcake outside:

-----

- 1 1/2 cups flour (sifted)
- 1 cup sugar
- 1/4 cup cocoa
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup water
- 1/3 cup vegetable oil
- 1 tblsp white vinegar

1 tsp vanilla

Instructions:

-----

Combine dry ingredients in another bowl and mix well. Add remaining ingredients and blend thoroughly. Fill cupcake papers 3/4 full. Drop one heaping tablespoon cream cheese mixture into center of each. Bake 25-30 (or until done) at 375 degrees.

Makes 1 1/2 dozen (this one really does make this many)

This recipe, which I got from my husbands advisor, says they keep for several weeks. She obviously doesn't have a chocoholic in her family.

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From: arielle@taronga.com (Stephanie da Silva)

BLACK BOTTOM CUPCAKES

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Ingredients:

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Batter:

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- 1 1/2 cups flour
- 1 cup water
- 1 tsp salt
- 1/3 cup oil
- 1 tsp baking soda
- 1 tblsp vinegar
- 1 cup sugar
- 1 tsp vanilla
- 1/4 cup cocoa

Filling:

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- 8 oz cream cheese
- 1/2 cup sugar
- 1 egg
- 1/8 tsp salt
- 1 cup semi-sweet chocolate morsels

Instructions:

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Combine in small bowl - cream cheese, egg, salt, sugar and chocolate morsels. Mix well and set aside.







1 pound frozen unsweetened cherries, thawed  
1/4 cup kirsch  
1/4 cup (about) Morello cherry syrup or sour cherry syrup

Chocolate Crust:  
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8 1/2 oz chocolate wafer cookies  
6 tbls (3/4 stick) well-chilled butter, cut into 1/2-inch pieces

Chocolate Filling:  
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1 1/2 cups whipping cream  
12 ounces semisweet chocolate, coarsely chopped  
16 ounces cream cheese, room temperature  
3/4 cup sugar  
4 eggs, room temperature  
1 tsp vanilla  
1 cup whipping cream, well-chilled (I use heavy whipping cream.)  
2 tblsp sugar  
1 tblsp kirsch  
Chocolate curls (optional)

Instructions:  
-----

For topping: Soak undrained cherries and kirsch in small bowl 6 hours.

Thoroughly drain cherries in strainer set over medium bowl, shaking occasionally, at least two hours. Reserve liquid.

Add enough Morello cherry syrup to cherry liquid to measure 1 cup. Pour 6 tablespoons into heavy 8-inch skillet (reserve remaining liquid for filling). Halve cherries and add to skillet. Boil until syrup is thickened and mixture resembles preserves, about 6 minutes. (Can be prepared 2 days ahead. Chill.)

For crust: Generously butter 9-inch springform pan. Finely crush cookies in processor, using on/off turns. Cut in butter until mixture begins to gather together, using on/off turns. Press crumbs into bottom of pan and up sides to 3/4 inch from top; there should be no cracks. Refrigerate crust for at least 30 minutes.

For filling: Preheat oven to 325 degrees F. Heat 1 1/2 cups cream with chocolate in heavy medium saucepan over low heat until chocolate melts, stirring constantly. Cool 10 minutes.

Beat cream cheese with 3/4 cup sugar until smooth. Beat in eggs 1 at a time until just combined. Beat in chocolate mixture, then remaining 10 tablespoons cherry liquid and vanilla. Pour into crust. Bake until

outer 2 inches of cake are firm but center still moves slightly, about 1 1/4 hours (top may crack). Cool completely on rack. Top pan with paper towels and cover tightly with foil. Refrigerate 1 to 2 days.

Remove foil, paper towels and pan sides from cake. Spread cherry topping over cake. Beat remaining 1 cup cream with 2 tablespoons sugar and kirsch to peaks. Spoon into center of cake. Top with chocolate curls if desired. (Can be prepared 2 hours ahead and refrigerated.) Let stand at room temperature for 15 minutes before serving.

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From: arielle@taronga.com (Stephanie da Silva)

BLACK FOREST CHERRY CAKE

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Ingredients:

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Cake:

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- 1 slightly beaten egg
- 1-2/3 C. granulated sugar
- 1-1/2 C. milk
- 3 squares (3 oz.) unsweetened baking chocolate, cut up
- 1-3/4 C. flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 C. shortening
- 1 tsp. vanilla
- 2 eggs
- 1 pt. whipping cream (whip with sweetening you prefer)

Cherry Filling:

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Drain 1 16-oz. can of pitted dark sweet cherries, reserving 1/2 cup liquid. Halve cherries, and pour 1/3 cup Kirschwasser over them. Let stand 2 hours or overnight. Reserve a few cherry halves for garnish. Combine 4 tsp. cornstarch and reserved liquid, add cherry-Kirsch mixture. Cook and stir until bubbly. Cool.

Instructions:

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Preheat Oven at 350 F.

Grease & lightly flour 2 9-1/2" round baking pans. Combine beaten egg 2/3 cup sugar, 1/2 cup milk, and chocolate. Cook and stir until mixture

just boils. Cool. Combine flour, soda & salt. Beat shortening 30 seconds, add remaining sugar & vanilla, beat until fluffy. Add the 2 eggs, beating 1 minute after each. Add dry ingredients and remaining 1 cup milk alternately to beaten mixture, beating after each addition. Stir in chocolate mixture, turn into pans. Bake for 25-30 minutes. Cool 10 minutes on racks, remove from pans, cool.

To assemble, place 1 cake layer on a serving plate, spread with cherry filling and whipped cream. Place 2nd layer on top, frost with whipped cream and garnish with reserved cherry halves and shaved chocolate curls.

Note:

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This recipe originally called for using a plain buttercream frosting in place of whipped cream, but all the versions I have had in restaurants use whipped cream instead. Use your discretion. You can also add a little kirsch to the whipped cream.

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From: wilkins@renoir.scubed.com (Darin Wilkins)

BLACK WALNUT CARROT CAKE WITH BUTTERMILK GLAZE

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Ingredients:

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- 3 C       grated carrots
- 4         eggs
- 1 1/2 C   oil
- 2 C       sugar
- 2 C       sifted flour
- 1 C       chopped black walnuts
- 1 tsp     vanilla
- 1/4 tsp   black walnut extract
- 1 tsp     cinnamom

Preheat oven to 350 F. Grease a 10-inch tube pan. Mix together ingredients. Bake 90 minutes.

Remove from oven and, while cake is still hot, glaze with:

Buttermilk Glaze

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- 1/2 C     buttermilk
- 1 C       sifted powdered sugar
- 1/2 tsp   baking soda

1 Tbl white corn syrup.

Blend well and pour on top of hot cake. Let stand for 1 hour. Remove cake from pan and serve.

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From: arielle@taronga.com (Stephanie da Silva)

BLUE RIBBON CHEESECAKE  
=====

Ingredients:  
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- 1 1/2 cups graham cracker crumbs
- 1 butter, melted
- 3 tblsp sugar
- 3 8-ounce packages cream cheese, room temp
- 1 cup sugar
- 3 eggs, room temp
- 1/2 cup butter, melted and cooled
- 1/8 tsp orange extract
- Grated orange peel for garnish

Instructions:  
-----

Combine crumbs, butter and sugar. Press mixture evenly onto bottom and sides of a 9 inch springform pan.

Preheat oven to 450F. Beat together cream cheese and sugar until light and fluffy. Add eggs, 1 at a time, beating after each addition. Blend in butter and orange extract. Turn mixture into pan and bake 15 minutes. Cool.

Refrigerate at least 12 hours before serving. Remove sides of pan. Garnish with grated orange peel. Serve chilled.

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From: carrot@bear.stonemarche.org (Little red-headed girl)

BLUEBERRY CORNMEAL LOAF CAKE  
=====

(Yield: 10)

Ingredients:  
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- 2/3 cp blueberries (fresh or frozen)

- 1 1/2 cp all-purpose flour
- 1/3 cp yellow cornmeal
- 1 1/2 ts baking powder
- 1/2 cp (plus 1 Tb) nonfat yogurt
- 1 Tb fresh lemon juice
- 2/3 cp (plus 2 ts) sugar
- 1/4 cp vegetable oil
- 1 ts grated lemon zest
- 1 large whole egg
- 1 egg white
- 1/4 ts ground cinnamon

Instructions:

-----

1. Preheat oven to 350 F and place rack in center of oven. Lightly oil an 8x4 inch loaf pan and set aside.
2. Toss blueberries with 1 Tb flour and set aside.
3. In a small bowl, stir together remaining flour, cornmeal, and baking powder. In another small bowl, combine yogurt and lemon juice.
4. In a medium-size bowl, whisk together 2/3 cp sugar, oil, and lemon zest. Beat in whole egg, then egg white, beating well after each addition. Alternately add the dry ingredients and the yogurt mixture, beginning and ending with the dry ingredients.
5. Mix until just combined. Gently fold in blueberries. Spoon batter into the prepared pan. In a small bowl, combine the remaining 2 ts sugar and cinnamon and sprinkle over the batter.
6. Bake for 50 to 60 minutes, or until cake is golden and a toothpick inserted into the center comes out clean. After 25 minutes of baking loosely cover the pan with aluminum foil.
7. Cool the cake in the pan on a rack for 10 minutes, then turn out onto rack and cool completely. For best flavor, wrap the cake and store overnight before serving.
8. 205 calories per serving: 4 gm protein, 6 gm fat, 34 gm carbohydrate, 180 mg sodium, 22 mg cholesterol.

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From: arielle@taronga.com (Stephanie da Silva)

BLUEBERRY ICE BOX CAKE  
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Ingredients + Instructions:

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Crust:

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- 2 cups    graham cracker crumbs
- 1/2 cup   powdered sugar
- 1 stick   butter (1/2 cup)

Mix well and spread evenly in a 9 x 13 pan.

Cream well:

-----

- 1            8 oz package cream cheese
- 3            beaten eggs
- 1 cup        sugar

Spread over cumb mixture and bake 30 minutes at 350F.

Add juice of 1/2 a lemon to 1 can of blueberry pie filling. Mix well. Pour over cream filling while still hot.

When completely cool, prepare 2 packages of dream whip and cover entire cake (or use Cool Whip). Keeps very well in the refrigerator and in fact, the cake improves if it's allowed to sit.

Note: I'm real big on real whipped cream, but the Cool Whip really does work better with this cake.

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From: srajag@paul.rutgers.edu (Subhashini Rajagopalan)

BLUEBERRY MUFFIN CAKE

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Ingredients:

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- 4 oz            plain wholemeal flour
- 8 oz            plain white flour
- pinch          salt
- 1 tsp          baking powder
- grated rind of 1 orange
- 6 oz            light brown sugar
- 8 oz            blueberries or bilberries
- 2                eggs
- 1/4 pint        milk

1 oz melted butter  
milk to glaze  
demerara sugar

Instructions:

-----

Line a 7.1/2" cake tin with cake liner or greaseproof paper. Set oven to 425oF (220oC, Gas Mark 7). Sift the flour, salt & baking powder. Stir in the orange rind, sugar & berries. Whisk the eggs, milk & butter together. Stir the liquid mixture into the dry mix & mix well. Transfer to the lined tin.

Bake above the centre of the oven for 35 mins. Remove the cake from the oven, glaze with milk & sprinkle with the demerara sugar. Return to oven to bake for a further 5 mins. Serve warm or cold.

Note:

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You can also make muffins with this recipe. Reduce baking time to 20 mins. Brush with milk, sprinkle with sugar & return to oven for 5 mins.

%%%

From: wilkins@renoir.scubed.com (Darin Wilkins)

BOURBON CARROT CAKE WITH BOURBON GLAZE

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Ingredients + Instructions:

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Beat until well mixed:

-----

2/3 C oil  
1 C sugar

Beat into the above mixture:

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2 eggs

Stir in:

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1 C flour  
1 tsp baking powder  
1 tsp baking soda  
1/2 tsp salt  
1/2 tsp cinnamon  
1/4 tsp nutmeg

Add and mix well:

-----

3 Tbl Bourbon  
1 1/2 C grated carrots  
1 C chopped pecans.

Pour into greased and floured 9x9-inch cake pan. Bake at 325 F for 40 minutes. Cool in pan.

Bourbon glaze

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1 C powdered sugar  
2 Tbl hot water  
1 Tbl Bourbon

Blend together and spread over cooled cake.

%%%

From: wilkins@renoir.scubed.com (Darin Wilkins)

BROWN SUGAR CARROT CAKE

=====

Ingredients + Instructions:

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Mix together:

-----

2 C flour  
2 C brown sugar  
2 tsp baking powder  
2 tsp baking soda  
1 1/2 tsp cinnamon  
1/2 tsp salt

Add and mix thoroughly:

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1 C oil

Add, one at a time, beating thoroughly after each addition:

-----

4 eggs

Blend in:

-----

3 C grated carrots

1 C chopped pecans or walnuts.

Pour into greased 9x13-inch baking pan. Bake at 350 F for 45 minutes.

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From: hammond@niwot.scd.ucar.EDU (Steve Hammond)

BUTTERMILK SPICE CAKE  
=====

Ingredients:

- 
- 2 1/2 c all purpose flour
- 1 c granulated sugar
- 3/4 c brown sugar, packed
- 1 tsp baking powder
- 1 tsp soda
- 1 tsp salt
- 3/4 tsp cinnamon
- 3/4 tsp allspice
- 1/2 tsp cloves
- 1/2 tsp nutmeg
- 1 1/3 c buttermilk
- 1/2 c shortening
- 3 eggs

Instructions:

-----

Grease and flour 2 round layer pans, 8 or 9 inch. Measure all ingredients into large mixer bowl. Blend 1/2 minute on low speed, scraping bowl occasionally. Pour into pans. Bake in preheated 350F oven for 45 minutes or until wooden toothpick inserted comes out clean. Cool 10 minutes and remove from pans.

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From: wilkins@renoir.scubed.com (Darin Wilkins)

CARROT AND CRANBERRY CAKE  
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Ingredients + Instructions:

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In a mixing bowl, sift together:

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3 C sifted flour

- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ground cloves

Add and mix well:

- 
- 1 C packed light brown sugar
  - 1 C sugar
  - 1 C oil
  - 4 eggs, beaten
  - 1 C whole cranberry sauce

Stir in:

- 
- 1 C grated carrots
  - 1/2 C chopped candied lemon peel.

Pour into greased and floured tube pan.  
 Bake at 350 F for 90 minutes, or until cake springs back when  
 lightly touched.

%%%

From: am2f+@andrew.cmu.edu (Anne Marguerettaz)

CARROT CAKE

=====

Ingredients:

- 
- 350 g (12.4 oz.) flour
  - 1 tsp baking powder
  - 300 g (10.6 oz) sugar or brown sugar
  - 2 tsp cinnamon
  - 3/4 tsp cardamom
  - 2 pinch ground cloves
  - 1 pinch of salt
  - 250 g (8.8 oz) finely grated carrots
  - 1 lemon, peel and juice
  - 250 g (8.8 oz) ground almonds
  - 4 eggs, beaten
  - 200 g (7 oz) melted and cooled margarine

Instructions:

-----



1/2 cup butter softened  
1 pound confectioners' sugar  
8 ounces cream cheese, softened  
1 tsp vanilla  
1 cup nuts, chopped

Mix all ingredients together. Spread on top and sides of the cake.

Note: I keep this in the 'fridge because of the cream cheese icing.

%%

From: laustin@sol.UVic.CA (Lauree Austin)

CARROT CAKE

=====

Dry Ingredients:

-----

1 1/3 cups flour  
1/2 tsp salt  
1 1/3 tsp baking powder  
1 1/3 tsp baking soda  
1 1/3 tsp cinnamon  
1/2 tsp cloves  
1/2 tsp ginger

Combine and set aside.

Combine:

-----

1 cup sugar  
1 cup cooking oil  
3 eggs (added separately)

Instructions:

-----

Preheat oven to 300 degrees Farenheit. Add the dry ingredients to the wet mixture and stir well. Fold in two cups of grated carrots and 1 cup of chopped walnuts (optional). Pour into 9x13" non-stick pan and bake for 50-60 minutes or until done. (Make sure it is cooked)

Icing:

-----

8 oz package of cream cheese  
1/2 cup butter (or less)  
1 1/2 cup of icing sugar

Note: I just add icing sugar 'till the mixture tastes right.

%%

From: mbhargav@sanjuan.uvic.ca (Minou)

Source: "The Better Homes and Gardens Cookbook"

CARROT CAKE

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Ingredients:

-----

- 2 cups all purpose flour
- 2 cups sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt (I used a fraction of that)
- 1 tsp ground cinnamon
- 3 cups finely shredded carrot (I grated it successfully)
- 1 cup cooking oil
- 4 eggs

Instructions:

-----

Combine first six ingredients, then add the remaining three. Mix well and pour into a 13x9x2 (50 to 60 mins at 325F) or two 9 inch (40 mins at 325F) lightly greased and floured pans. Cool well and frost.

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From: P.L. Karas

CARROT CAKE

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Ingredients:

-----

- 2 cups allpurpose flour
- 2 tsp cinnamon
- 1 tsp baking powder
- 1 tsp baking soda
- 3/4 tsp salt
- 1/4 tsp nutmeg
- pinch cloves
- 1-1/2 cups sugar
- 1 can (8 oz.) crushed pineapple in juice
- 3 tblsp sugar-free applesauce





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- 2/3 C sugar
- 1/3 C butter
- 1/3 C buttermilk
- 2 tsp corn syrup
- 1/4 tsp baking soda
- 1 tsp vanilla

Combine in a saucepan, simmer for 5 minutes. Then stir in vanilla.

Punch holes in warm cake and pour hot glaze over top.

%%%

From: starman@crash.amigans.gen.nz (Robin Halligan)

CHEESE CAKE WITHOUT CHEESE

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Base:

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- 2 packets of plain biscuits crushed
- 1 oz butter melted

Mix butter and biscuits pat in to sponge roll tin, put in hot oven and bake about 10 minutes let cool.

Filling:

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- 1 carton cream beaten
- 1 tin sweetened condensed milk
- 1/2-2/3 cup of lemon juice

Mix Milk and lemon juice beat until it changes and becomes thick. Fold together with the beaten cream. Put in fridge for about 4 hours then eat!

%%%

From: arielle@taronga.com (Stephanie da Silva)

CHEESECAKE SUPREME

=====

Ingredients:

-----

- 3/4 cup all purpose flour
- 3 tblsp sugar

- 1 tsp       grated lemon peel
- 6 tblsp    butter
- 1           slightly beaten egg yolk
- 1/2 tsp    vanilla
- 3           8-ounce pkg cream cheese, softened
- 1 cup       sugar
- 2 tblsp    all-purpose flour
- 1/4 tsp    salt
- 2           eggs
- 1           egg yolk
- 1/4 cup    milk

Cherry Sauce

Instructions:  
-----

To prepare crust, combine the 3/4 cup flour, the 3 tablespoons flour, the 3 tablespoons sugar, and the 1/2 teaspoon of the lemon peel. Cut in butter till crumbly. Stir in 1 slightly beaten egg yolk and 1/4 teaspoon of the vanilla. Pat 1/3 of the dough onto the bottom of an 8 or 9 inch spring- form pan (with sides removed). Bake in a 400F oven for 7 minutes or till golden. Cool.

Butter the sides of pan; attach to bottom. Pat remaining dough onto sides of pan to a height of 1 3/4 inches; set aside.

For the filling, in a large mixer bowl beat together the softened cream cheese, remining lemon peel, and remaining vanilla till fluffy. Stir together the 1 cup sugar, the 2 tablespoons flour, and the salt; gradually stir into cream cheese mixture. Add the 2 eggs and 1 egg yolk all at once, beating at low speed just till combined. Stir in milk. Turn into crust-lined pan. Bake in a 450F oven for 10 minutes. Reduce heat to 300F; bake 50 to 55 minutes more or till center appears set and a knife comes out clean. Cool 15 minutes. Loosen sides of cheesecake from pan with a spatula. Cool 30 minutes; remove sides of pan. Cool about 2 hours longer. Chill thoroughly. Top with Cherry Sauce.

Cherry Sauce: In a saucepan combine 3/4 cups sugar, 2 tablespoons cornstarch, and dash salt. Stir in 1/3 cup water. Stir in 4 cups fresh or frozen unsweetened pitted tart red cherries, thawed. Cook and stir till thickened and bubbly. Cook and stir 1 to 2 minutes more. Cover. Chill without stirring. (Or, use one 21 ounce can cherry pie filling instead of sauce.)

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From: news@cbfsb.att.com (Denise Long)

CHERRY/BERRY/APPLE PIE/CAKE

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Ingredients:

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2 cans of prepared pie filling in your favorite flavor  
(Hence the name cherry/berry/apple/peach....)  
1 box yellow or white cake mix (2 layer size)  
1 cube (1/2 cup) butter/margarine  
nuts if you like them  
additional spices, if you want

Instructions:

-----

Grease a 13" x 9" pan. Place filling in pan. Sprinkle cake mix evenly over filling. Melt butter/margarine and pour over cake mix. Sprinkle walnut or almonds or pecans (if desired) over everything. At this point, you can also sprinkle cinnamon, ground cloves, nutmeg, etc. on top. Not necessary, but nice especially with apple filling. Bake at 350F for about 35-45 minutes.

Serve warm or cold, with or without ice cream.

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From: morrison@eng.auburn.edu (Kelly Morrison)

CHEWY CAKE

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Ingredients:

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2 cups flour  
1 box light brown sugar (sorry, forgot the # of ounces!)  
1 stick butter  
3 eggs  
1 tsp vanilla  
2 cups nuts (I live in Georgia, so I use pecans)

Instructions:

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Mix all ingredients together. Pour in an 8" x 8" baking dish or pan. Cook at 325 degrees F about 40 minutes or until it browns. Cool before cutting into squares (like brownies).

%%%

[mara](#)

# COLLECTION: Cakes Vol.2 (of 5)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Thu, 12 Aug 93 09:26:18 +0200

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1 1/4 tsp baking powder  
1 egg  
4oz sugar  
1 dsp cocoa  
4oz butter

Instructions:

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Cream butter and sugar, add egg, beat well. Add sifted dry ingredients. Press into swiss roll tin. Bake 20 minutes about 400 F.

Almond Topping:

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4oz melted butter  
8oz icing sugar  
4oz flour  
1 egg  
1 small dsp almond essence

Beat egg and butter, add essence, then dry ingredients. Mix well. Spread on base. Allow to set. Ice with chocolate icing.

%%%

From: caroln@garnet.berkeley.edu (Carol Nickerson)

Source: San Francisco Examiner, August 29, 1990

CHOCOLATE BETTER-THAN-SEX CAKE

=====

Ingredients:

-----

1 pkg Duncan Hines Chocolate Butter Cake mix or Deep Chocolate Cake mix  
3/4 cup pecans, toasted and then chopped  
12 oz semisweet chocolate chips  
1 (4-ounce) package instant chocolate pudding mix  
1 cup sour cream  
4 large eggs  
1/2 cup oil  
1/4 cup water, or part coffee  
1 tsp vanilla  
1 recipe Dark Chocolate Glaze (follows)

Instructions:

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Grease well and flour a tube, bundt, or 13 by 9 by 1-1/2 inch cake pan.



Add the flour, cocoa powder, vanilla and eggs, and process until smooth.

Put into a well-greased 25 cm cake tin, and bake in a 190 C oven for about 35 minutes until done.

Serve frugally, it is very rich. If you are serving it as a dessert, its richness is lightened with a raspberry sauce, or a sauce of strawberries and orange, or even stewed pears, whizzed up. Whatever, it needs something, and it sure isn't icecream. If you are a pro, serve it with an orange and Grand Marnier sorbet.

%%%

From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE CAKE GLAZED WITH CHOCOLATE BUTTER CREAM  
=====

Ingredients:

- 
- 3/4 c. sugar
- 4 eggs, separated
- 6 oz. German's sweet chocolate, broken into pieces
- 3/4 cup butter
- 4 Tbs. cake flour
- 2 Tbs. almonds, blanched and pulverized
- pinch of salt

Instructions:

- 
- Preheat oven to 375 degrees.
- Cut a round of waxed paper to fit the bottom of an 8- or 9-inch round cake pan. Butter the sides of the pan and one side of the paper. Lay the paper butter side up in the pan and flour the paper and the sides of the pan. Set aside.
- Beat the sugar with the 4 egg yolks until they are a creamy yellow. Put the chocolate and the butter into a saucepan over simmering water, and continue stirring over low heat until well blended. Stir in the flour and the pulverized almonds. Beat the 4 egg whites with a pinch of salt until stiff but not dry. Stir one quarter of the egg whites into the chocolate mixture to lighten it; then fold all back into the remaining egg whites.
- Fill the cake pan 3/4 full and tap gently on the table to distribute the mixture evenly. Bake for 25-30 minutes, watching carefully, until the

outside is solid and the center still creamy (not runny and not dry) when tested with a sharp knife. Let the cake cool before unmolding. Glaze and decorate cake. Refrigerate before serving.

To glaze:

Chocolate Butter Cream

- 3 1/2 oz. German's sweet chocolate, broken into small pieces
- 2 to 3 Tbsp. coffee or water
- 3 Tbsp. butter

Instructions:

Melt the chocolate with the coffee or the water until smooth, remove from the heat, and stir in the butter. Pour on top of the chocolate cake, using a metal spatula (moistened in hot water and dried) to spread.

To decorate: Use toasted slivered almonds

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From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE CHEESECAKE (1)

=====

Ingredients:

- 3/4 cups finely crushed graham cracker crumbs
- 1 tblsp sugar
- 2 tblsp butter, melted
- 1 pkg chocolate pudding and pie filling
- 3/4 cup sugar
- 1 cup milk
- 1 square Baker's unsweetened chocolate
- 3 8 ounce package cream cheese, softened
- 3 egg yolks
- 2 tsp vanilla
- 1/4 tsp salt
- 3 egg whites
- 1 cup sour cream

Instructions:

Combine graham cracker crumbs, sugar and melted butter. Press on bottom and sides of a greased 9 inch springform pan. Combine pudding mix,

sugar and milk in saucepan. Add chocolate. cook and stire over medium heat until mixture comes to a full boil. Remove from heat. Cover surface with waxed paper and set aside.

Beat cream cheese until fluffy. Beat in yolks, vanilla, salt and pudding. Fold in egg whites. (Odd. Says nothing about beating the egg whites first. Hm. Well, I would.) Pour over crumbs in pan. Bake on lowest rack at 425F for about 35 minutes or until center is set lightly when touched. Cool 4 hours. Spread top with sour cream.

%%%

From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE CHEESECAKE (2)

=====

12 servings (more like 16, very rich)

Ingredients:

-----

Filling:

-----

- Nonstick vegetables oil spray \*\*
- 2 1/2 lbs cream cheese, room temp. (very soft)
- 1 3/4 cup sugar
- 1 cup unsweetened cocoa powder, sifted
- 3 large eggs, room temp
- 1/2 cup whipping cream
- 2 Tbs coffee liqueur
- 1 1/2 Tbs Frangelico (hazelnut liqueur)
- 1 tsp vanilla extract

Chocolate Glaze:

-----

- 1/4 cup coffee liqueur
- 1/4 cup Frangelico
- 2 Tbs dark rum
- 12 oz bittersweet chocolate (not unsweetened)  
or semisweet chocolate, chopped
- 1/4 cup whipping cream
- 1/4 cup (1/2 stick) unsalted butter

Instructions:

-----

For filling: Position rack in center of oven and preheat to 300F. Line bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides with waxed paper. Spray paper with nonstick vegetable spray. Using electric



powdered sugar (~1/4 c., I think)

Instructions:

-----

Melt chocolate chips in a double-boiler. Remove from heat and stir in milk and butter. Mix in powdered sugar until frosting reaches desired consistency - it should be some- where between a glaze and a frosting. Pour/spread over cooled cake.

%%%

From: bmfogar@erenj.com (Ben Fogarty)

CHOCOLATE CHIP RUM CAKE

=====

Ingredients:

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- 1 pkg duncan hines yellow cake mix
- 1 6oz pkg jello instant chocolate pudding
- 4 eggs
- 1 cup sour cream
- 1/2 cup oil
- 1 12oz bag semi-sweet chocolate morsels
- 1 tsp vanilla
- 6-8 tblsp rum

Instructions:

-----

Mix all ingredients for 12 minutes at high speed. Bake in bunt pan at 350 about 1 hour. Cool - invert onto cake platter.

%%%

From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE FUDGE CAKE

=====

Ingredients:

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- 6 oz. unsweetened chocolate
- 6 Tbsp. strong-brewed coffee
- 1 Tbsp. pure vanilla extract
- 3/4 pound (3 sticks) butter at room temp.
- 1 pound dark brown sugar
- 1 c. granulated sugar
- 6 large eggs

1 c. sifted all-purpose flour  
Confectioner's sugar for decorating  
1 c. heavy cream, whipped (optional)

Instructions:

-----

Adjust the rack to the center of the oven. Butter a 10-inch springform pan. Preheat the oven to 350 degrees. In a double boiler, over simmering water, melt the chocolate with the coffee. Remove from heat. When slightly cool, stir in the vanilla.

(The melted chocolate and coffee may form a thick paste, but it incorporates easily into the batter when added.)

In the large bowl of an electric mixer, cream the butter with the brown and white sugars until light and fluffy. Separate the eggs carefully, placing the whites in a large bowl. Add the egg yolks one at a time to the butter-sugar mixture, beating well after each addition. Add the chocolate mixture to the batter and mix well. Stir in the flour, mixing only until incorporated.

Using clean, dry beaters, beat the egg whites until stiff and glossy but not dry. Gently fold the beaten egg whites into the chocolate mixture, handling them carefully in order not to deflate the egg whites. Fold only until no white streaks remain. Gently turn the batter into the prepared springform pan. Smooth the top with a spatula.

Place in the preheated oven, and bake for one hour or until the top springs back when lightly touched. Remove the pan from the oven and cover the top of the cake with aluminum foil to keep it from hardening. Place the pan on a rack to cool. When completely cool, store covered in the baking pan until ready to serve. A plastic bag, tightly closed provides excellent storage.

\*Do not refrigerate!\*

At serving time, remove the sides of the springform pan and place the cake on a 12-inch cake platter. Dust the top lightly with confectioners' sugar. (For a nice effect, you can place a lace doily or stencil on top of the cake and then dust with the sugar over that. Carefully remove the doily or stencil and voila! instant masterpiece!) Top each portion with a dollop of cream.

Note:

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Bake this cake at least two days before you plan to use it. The flavor and texture improve on standing. It's time-consuming to prepare, but well worth it!



1/4 cup semisweet chocolate pieces, melted and cooled

Instructions:

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Beat egg yolk with electric mixer till thick and lemon colored; set aside. In a medium saucepan combine sugar, water, and coffee powder; bring to boiling, stirring till dissolved. Cook over medium high heat. Stir constantly, till mixture reaches soft-ball stage (236F).

Quickly pour the hot mixture in a steady stream over yolks, beating constantly on high speed. Continue beating till mixture is thick and smooth. Cool 15 minutes.

Meanwhile, beat the unsalted butter till light and fluffy. Beat butter, 1 tablespoon at a time, into cool yolk mixture. Cover and chill for 30 minutes or until stiff enough to spread. Stir semisweet chocolate pieces into 1/2 cup of the buttercream.

%%%

From: mad4@ellis.uchicago.edu (Bill Maddex)

This is from the profile of Ken Bergeron in the Fall issue of Vegetarian Gourmet. It's big--two of these would be enough for a party of at least a couple dozen--it's yummy, and the hardest part is finding the graham crackers (see below).

CHOCOLATE ICEBOX CAKE

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Ingredients:

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- 8 C soy milk (You can use any flavor for this, though I've only used a 50/50 blend of vanilla and plain. I think all vanilla would be too intense and carob wouldn't go well with the chocolate.)
- 1 C arrowroot or cornstarch (I've only used arrowroot--I think cornstarch would give a grainy texture.)
- 2 t vanilla
- 1 drop almond extract (seriously--it's strong stuff)
- 2 T soy margarine
- 2 C vegan chocolate chips (I can't get Barat chips in this shitty town, but Sunspire are plenty good.)
- 1/2 C maple syrup (He says you can use any other liquid sweetener, but I haven't tried. Brown rice syrup would be my second choice.)
- 2 C toasted coarsely chopped walnuts.
- 22 5"x2 1/2" graham crackers



butter. Press into the bottom and halfway up the sides of a 9 inch springform pan.

Blend cream cheese, cocoa, sugar until light and fluffy. Beat in eggs and vanilla until smooth. Stir in chocolate chips. Pour into springform pan. Bake at 375F for 20 minutes.

Let cheesecake cool in the pan on a wire rack for 15 minutes. Preheat oven to 425F.

Blend sour cream, sugar, vanilla until smooth. Spread on top of chocolate portion of cake. Bake for 10 minutes.

Cool on wire rack. Loosen cake from sides of pan with a knife or spatula. When cake is completely cool, remove sides of pan. Refrigerate before serving. Store leftovers in the refrigerator.

\* I almost burned out the motor on my cheap, hand held mixer trying to blend the cream cheese mixture. I found that it was better for me to use a wooden spoon on the cream cheese/cocoa/sugar and then use the mixer with the eggs.

\*\* I'm quoting this from memory but we just made it 2 weekends in a row so I am confident that the measurements are correct. I'm pretty sure about the oven temperatures but I will double check and repost if they are incorrect.

\*\*\* I know the person who made the request isn't looking for suggestions for toppings, but this is pretty good with cherries!

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From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE-LOVER'S CHEESECAKE

=====

(12 servings)

Insgredients:

-----

- 1 1/2 cups finely crushed chocolate wafers
- 6 tblsp butter, melted
- 3 8-oz package cream cheese, softened
- 1 1/2 cups sugar
- 2 tblsp all purpose flour
- 1/8 tsp salt
- 4 eggs
- 4 squares (4 ounces) semisweet chocolate, melted

1/4 cup milk  
 1 tsp vanilla  
 1 square (1 ounce) semisweet chocolate  
 1 tsp butter

For crust, in a bowl combine chocolate wafer crumbs and melted butter. Press crumb mixture firmly on bottom and 1 3/4 inches up sides of a 9-inch springform pan.

For filling, in a large mixer bowl beat cream cheese till creamy. Combine sugar, flour and salt; stir into the cream cheese mixture. Add eggs all at once. Beat just till combined. DO NOT OVERBEAT. Stir in the 4 squares melted chocolate, milk and vanilla till combined. Turn into crumb-lined pan.

Bake in a 325 oven for 60 minutes or till center appears set. Remove from oven; cool 15 minutes. Loosen sides of pan. Cover and chill at least 2 hours.

In a small saucepan over low heat melt the 1 square semisweet chocolate and butter. Drizzle in lattice design atop cheesecake. Chill till chocolate is set.

%%%

From: ynnuf@yetti.amigans.gen.nz (Doreen Randal)

CHOCOLATE MARSHMALLOW CAKE  
 =====

Ingredients:

-----  
 1/4 lb butter  
 3/4 cup sugar  
 1 Tbs golden syrup  
 1 egg  
 1 1/2 cups flour  
 1 tsp baking powder  
 1 tsp baking soda  
 1 Tbs cocoa  
 1/2 cup milk  
 1/4 cup boiling water

Instructions:

-----  
 Cream butter and sugar, add syrup, beaten egg, then add flour sifted with cocoa and baking powder alternately with soda dissolved in milk, lastly add boiling water. Pour into recessed tin, which has been well

greased or lined with foil. Bake in moderate oven about 40 minutes. When cold fill centre with marshmallow, then ice with chocolate icing and sprinkle with chopped nuts.

Marshmallow:

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Soak 1 dsp gelatine in 1/2 cup lukewarm water, add 1/2 cup sugar. Boil 5 minutes. Add vanilla or peppermint essence and leave to cool, then beat until thick.

%%%

From: walllau@chico.acc.iit.edu (Laura Wallace)

CHOCOLATE MAYONNAISE CAKE

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Ingredients:

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Sift together:

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- 2 cups flour
- 1 cup sugar
- 1/2 cup cocoa
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda

Add:

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- 1 cup (+~2 tbsp) ice water
- 2 tsp (+) real vanilla extract

When mixed thoroughly, fold in:

- 1 cup real mayonnaise

Instructions:

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If you're using a mixer, fold the mayonnaise in by hand. Stir just til mixed; do not overbeat. Pour into a greased and floured (or Baker's Joy'ed) 13x9x2 pan and bake 30 minutes at 350 F. Cake is done when it starts to pull away from the sides of the pan and the top starts to crack; you can also use a toothpick test; do not overcook. Cool five minutes before removing from the pan.

Frost with canned frosting or homemade butter frosting:

-----

1/2 stick butter  
 1 lb powdered sugar  
 (dash salt)  
 1/2 cup cocoa (optional)  
 2 tbsp (+) milk  
 1 tsp (+) vanilla

Instructions:

-----

Cream butter, 1/2 sugar, and salt. Add cocoa and 1 tbsp milk. Cream. Add sugar and milk til the consistency is right and then beat at mixer's highest speed. Frost cake immediately.

Note:

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This is a traditional family recipe. I think my grandma got it off of a Hellman's label forty years ago. It is very dark, very rich, and requires \*lots\* of milk and/or ice cream to wash it down.

It is a fragile cake, and so doesn't lend well to layers (it's possible, but you must be very careful). We usually make it in a 9x13x2 pan and frost it in the pan so that it's easy to transport to family gatherings.

It is also a very easy cake; you can make it in one bowl with a wooden spoon. Be sure to use real mayonnaise (not light) and cold water so that the mayonnaise doesn't separate. The mayonnaise is the shortening and the eggs.

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From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE MAYONNAISE CAKE

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Ingredients:

-----

2 cups flour  
 1 cup sugar  
 4 heaping tblsp cocoa  
 2 tsp baking soda  
 pinch of salt  
 1 cup water  
 1 cup mayonnaise  
 1 1/2 tsp vanilla

Instructions:

-----

In large mixing bowl sift together (or just mix well) dry ingredients. Add wet ingredients. Mix until smooth (about 2 minutes). Pour into greased and floured pan (8"x8", 9"x9", or tube pan - I use a 9" tube pan). Bake at 350F for 35-45 minutes. Use toothpick test.

%%%

From: mppd5@syma.sussex.ac.uk (John Coley)

CHOCOLATE ORANGE DRIZZLE CAKE  
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Ingredients:  
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Cake  
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- 6 oz. Butter
- 6 oz. Caster sugar
- 3 Eggs
- 6 oz. Self raising flour
- 2 tbls. Cold milk
- finely grated rind of 1 large orange

Orange syrup  
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- 2 oz. Sugar
- strained juice of large orange (the same one you just grated the rind of maybe :-)

Chocolate topping  
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- 4 oz. Block of cake chocolate
- 1/2 oz. Butter

Instructions:  
-----

Line 7 inch cake tin with greaseproof paper.

Cream together butter and sugar. Beat in the eggs one at a time. Fold in sifted flour and add milk with last tbls. of flour. Add grated orange rind. Bake at 350 deg.F for 1 hour or until well risen and golden brown. When nearly cool make slits across top of cake with sharp knife then drizzle the orange syrup across top so that it soaks into the cake. Spread choc. in whorls over top of cake. Allow to cool. EAT. Enjoy.

%%%

From: morrissey@stsci.edu (Janet "Mostly Harmless" Morrissey)

CHOCOLATE ORANGE SUPREME CHEESECAKE

=====

Ingredients:

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Crust:

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1 cup chocolate wafer crumbs  
1/4 tsp ground cinnamon  
3 tbsp butter or margarine, melted

Filling:

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4 pkgs (8 oz.) cream cheese, softened  
3/4 cup sugar  
4 eggs  
1/2 cup sour cream  
1 tsp vanilla  
1 cup semi-sweet chocolate chips  
2 tbsp orange-flavored liqueur  
1/2 tsp grated orange peel

Instructions:

-----

Heat oven to 325 F. Mix crumbs, cinnamon, and butter. Press onto bottom of 9-inch springform pan. Bake 10 minutes.

Increase oven temperature to 350 F. Beat cream cheese and sugar at medium speed with electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla.

Separate batter into 2 equal parts. Blend chocolate into one part. Blend liqueur and peel into remaining part. Pour chocolate batter over crust. Bake 30 minutes.

Reduce oven temperature to 325 F.

Spoon remaining batter over chocolate layer. Continue baking another 30 minutes. Turn off oven and prop open oven door; remove cheesecake when oven has cooled. Loosen cake from rim of pan.

I think cheesecake in general is best when chilled over night, but it is not necessary. When I made this this past weekend, I garnished it with

dollops of fresh whipped cream and twisted slices of orange.

Prep time: 25 minutes plus refrigeration.

Baking time: 1 hour.

%%%

From: wallace@uxa.cso.uiuc.edu (Nancy)

CHOCOLATE PEANUT BUTTER TORTE

=====

Ingredients:

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- 1 C graham cracker crumbs
- 1/4 C brown sugar, firmly packed
- 1/4 C unsalted butter, melted

Instructions:

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Combine crumbs, brown sugar, and butter. Press into a 9 inch springform pan.

- 2 C creamy peanut butter
- 2 C sugar
- 2 8-oz packages cream cheese
- 2 T butter, melted
- t t. vanilla extract
- 1 1/2 C heavy cream, whipped

In a large bowl, beat peanut butter, sugar, cream cheese, butter and vanilla until smooth and creamy. Fold in whipped cream. Spoon mixture into crust. Refrigerate 6 hours.

- 3/4 C semi-sweet chocolate pieces
- 3 T. butter
- 1/4 C sour cream
- 1/2 t. vanilla
- 1 1/2 C sifted powdered sugar

Melt together chocolate and butter on low heat, in top of double boiler, or in microwave. Cool about 10 minutes. Stir in sour cream and vanilla. Gradually add powdered sugar, beating by hand till smooth and of spreading consistency. Spread over filling. Chill until firm.

%%%

From: chips@eskimo.com (cav)



- 1 C heavy cream
- 3/4 C Raspberry jam
- 2 8 oz packages cream cheese, softened
- 3/4 C sugar
- 4 Eggs
- 2 t vanilla

Instructions:

-----

Grind cookies to a fine powder, mix with the butter and press into the bottom and up the sides about an inch of a 9" springform pan (or 2 7" pans). Refrigerate while making the filling.

Combine the chips and cream in a microwave safe bowl and heat at high for 3 to 4 minutes or until smooth. Stir every minute. Mix in the jam, stirring until dissolved, let cool 10 minutes

Mix the creamcheese and sugar until smooth. Add the eggs, one at a time, mixing well after each egg. Add the vanilla and the chocolateraspberry mixture. Mix well.

Bake 1 1/4 to 1 1/2 hours at 325 or until cake is set around the edges but still jiggles slightly in the centr. Cool and put in the fridge for at least 6 hours.

We typically make it in the 7" pans and get 16 sinfully rich slices per cake

%%%

From: ynnuf@yetti.amigans.gen.nz (Doreen Randal)

CHOCOLATE ROUGH

=====

Ingredients:

-----

- 4 oz butter
- 1/2 cup sugar
- 1 tsp baking powder
- 3/4 cup coconut
- 1 cup flour
- 2 tsp cocoa
- vanilla essence

Instructions:

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Mix together sugar, flour, baking powder coconut, cocoa and vanilla





Spread the crumbs evenly over the bottom of the pan with your fingertips and then press down firmly to form a compact crust. Bake for 8 minutes then set aside to cool. When cool, set the pan in the freezer to chill the crust.

Meanwhile, cut the chocolate into small pieces and place it in the top of a double broiler over warm water on low heat. Stir frequently until melted and smooth. Pour the melted chocolate over the chilled crust and quickly spread it with the bottom of a spoon til it covers the crust, stopping 1/4 inch away from the edge. Brush melted butter onto the sides of the pan and return to the freezer.

Preheat the oven to 350 degrees.

Cut the chocolate for the filling into small pieces and place them in the top of a double boiler over warm water on low heat. Let cook until almost completely melted and then stir until smooth. Remove from the double boiler and set aside.

Scald 1/2 c of the cream over medium heat. When a skin forms on top of the cream, strain or sift in the cocoa and espresso powder. Whisk until smooth and cook for a few minutes, stirring constantly, until slightly thickened. Stir in the rum and the remaining cream and set aside.

Beat the cream cheese til it is soft and fluffy, scraping the beaters once during the process. Add the sugar and beat, scraping the bowl occasionally, until the mixture is smooth. Add the chocolate and then the cream mixture while beating the mixture on low speed. Continue beating until completely smooth, scraping the bowl occasionally. Add the eggs and beat just til incorporated.

Remove the pan from the freezer and wrap it in two layers of aluminum foil. Place the pan inside a larger, shallow pan. Pour the filling into the pan and rotate it gently to level the filling. Place the pan in the oven. Before closing the door, pour 1/2 to 1 inch of water into the larger pan.

Bake the cheesecake for one hour (the cake will not be set all the way but will still move rather liquidly when moved). Turn off the oven and let the cake stand for an hour in the oven with the door open slightly.

Remove the cake from the oven and remove the springform pan from the larger pan. Remove the foil and let the cheesecake sit until it has cooled to room temperature. Chill the cake, uncovered, overnight before cutting it.

The cheesecake may be glazed with seedless fruit preserves that have been melted and then boiled to reduce slightly. Brush the glaze over

the top and sides of the cake. Serve topped with whipped cream.

Notes:

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You can use any liquer you want in this recipe, just adjust the amount added according to how strong the flavor of the liquor is (I've even made this with Boggs cranberry liquer). I generally leave out the espresso powder as the flavor of the liquer and the chocolate go well by themselves. You may also want to leave out the alcohol and just use espresso powder to flavor it, if you do so, increase the amount of cream added to compensate for the reduction in liquid.

When the recipe says to beat the cream cheese til light and fluffy, you'd better believe it means it, the longer you beat the cream cheese mixture, the creamier the cake will be.

I generally do not use a glaze or whipped cream on this as I find the complex flavours of the ingredients stand for themselves. You can also leave out the chocolate that is poured on the crust though I usually do it as it adds a nice dimension and keeps the crust more crisp.

As a final warning, if properly baked, this cheesecake literally cannot be cut the same day it is made. It must set up in the refrigerator overnight or it will be a sloppy mess.

%%%

From: caroln@garnet.berkeley.edu (Carol Nickerson)

Source: San Francisco Examiner, 29 August 1990

CHOCOLATE-SAUERKRAUT CAKE

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Ingredients:

-----

- 2/3 cup butter or margarine
- 1 1/2 cups sugar
- 3 eggs
- 1 tsp vanilla
- 1/2 cup unsweetened cocoa
- 2 1/4 cups flour, sifted
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp salt
- 1 cup water
- 2/3 cup sauerkraut, well drained and chopped

Instructions:

-----

Grease and flour two 8" or 9" (round) layer-cake pans. Cream together butter and sugar. Add eggs and vanilla. Sift dry ingredients together and add alternately with water. Stir in sauerkraut.

Bake at 350 degrees F for 30 to 35 minutes or until cake is done when tested.

Fill and frost with whipped cream.

%%%

From: gei058@cck.coventry.ac.uk (Alan C. Garner)

CHOCOLATE SQUIDGY GOO (!)

=====

Ingredients:

-----

- 6 oz flour
- 6 oz sugar
- 3 oz cocoa powder (NOT hot chocolate mix)
- 3 oz margarine (optional)
- 10 tbsp milk (optional)
- 2 drops vanilla essence

For the sauce:

-----

- 3 oz brown sugar
- 3 oz cocoa powder
- 1 pint boiling water

Instructions:

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- 1) Sieve together the flour, sugar and cocoa powder and mix with the margarine.
- 2) Add the milk and vanilla essence if used.
- 3) Place the mixture in a VERY well greased ovenproof dish.
- 4) Over this sprinkle the sieved sugar and cocoa powder from the sauce allowance and pour 1 pint of boiling water over the whole lot.
- 5) Cover and cook at Gas Mark 4 (375 F and 180 C I think) for 45-60 mins.

6) Serve hot and with chocolate or vanilla ice cream.

7) Then go out for a long walk to work off all those calories!

%%%

From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE TORTE WITH WALNUTS (or hazel nuts)

=====

Ingredients:

-----

- 1/3 cup butter
- 2/3 cup fine granulated sugar
- 5 medium eggs, separated
- 1 whole egg
- 3 oz. semi-sweet chocolate
- 1 cup (or more) of grated walnuts or hazel nuts

Instructions:

-----

Cream butter with sugar. Add egg yolks and whole egg mixing well. Melt chocolate, cool slightly and add to the above mixture. Add the grated nuts. Mix. Beat whites and fold them into the mixture.

Butter well a 10" Springform pan, and sprinkle with dry breadcrumbs. Put batter into pan and bake in preheated 350 F. oven for app. 50 minutes. Use the knitting needle test for donness. Cool and glaze.

Glaze:

-----

- 3/4 cup apricot jam
- 4 oz sweet dark chocolate
- 1/2 cup sugar
- 4 Tblsp water
- 1 tsp vanilla

Instructions:

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Cover top and sides of Torte with apricot jam. Melt the rest of the ingredients over a low flame mixing constanly. Remove from heat and pour over Torte.

%%%

From: warren@worlds.COM (Warren Burstein)

CHOCOLATE WALNUT TORTE

=====

Ingredients:

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7 oz chocolate  
1 2/3 c walnut pieces  
1/2 c butter  
3/4 c + 1 T sugar  
4 eggs, separated  
1/4 c sugar  
5 oz semisweet chocolate  
20-25 rose leaves  
1 c cream  
1/2 t vanilla

Instructions:

-----

Butter, line with paper, butter and flour (substitute potato starch for Passover) a 9" springform pan. Heat oven to 300F.

Chop 7 oz chocolate. Grind (in two batches in food processor, in four in blender) with 1 2/3 c walnut pieces. For finer texture, first grind the nuts in a rotary grater.

Cream 1/2 c butter. Add, beat 2-3 minutes 3/4 c sugar. Add, one at a time 4 yolks. Stir in chocolate and walnut mixture using rubber spatula.

Whisk stiff 4 whites. Sprinkle in whisk until glossy 1/4 c sugar. Fold into chocolate mixture.

Transfer to springform, smooth top with spatula.

Bake until skewer inserted in center comes out clean, 60-70 minutes. Cool completely in pan. Remove ring, leave torte on pan bottom because it is delicate.

Melt 4 oz semisweet chocolate. Brush onto shiny side (leave some of stem uncovered) of 20-25 rose leaves. Cook, refrigerate until set. Peek leaves away from chocolate.

Whip in bowl set in ice water until soft peaks form 1 c cream. Add, whip until soft peaks form again 1 T sugar and 1/2 t vanilla. Spread over top and side of cake, chill about 1 hour.

Chop and melt in bowl set in hot water 1 oz semisweet chocolate. Make paper piping cone and fill with chocolate, pipe lines over top of cake. Or drizzle from a spoon.

Arrange chocolate leaves around cake.

CHOCOLATE ALMOND TORTE

=====

Instructions:

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Replace walnuts with whole blanched and almonds.

Instead of cream and chocolate, decorate as follows: Cut 4-5 3/4" wide strips of cardboard, lay on top fo cake.

Sprinkle confectioner's sugar. Lift off strips, shake off sugar. Lay back on cake on diagonal to sugar lines. Sift cocoa powder over cake, remove strips.

%%%

From: shla@spf.trw.com (Sheila Wallace)

CHOCOLATE ZUCCHINI CAKE

=====

Ingredients:

-----

Sift together then set aside:

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- 2 1/2 cups flour
- 2 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp cinnamon

Cream together:

-----

- 3/4 cup soft margarine
- 1/2 cup powdered cocoa
- 1 3/4 cup sugar

Add 3 eggs, mixing well after each addition. Combine and stir into mixture:

- 2 tsp vanilla extract

2 tsp       grated orange peel  
2 cups      grated zucchini

Add dry ingredients, alternating with 1/2 cup milk, then add 1 cup chopped nuts if desired. Pour into greased and floured Bundt or 9x13 inch cake pan and bake for 1 hour at 350 degrees F. Cool and drizzle with any glaze.

%%

From: mcnichom@newton.ccs.tuns.ca (Michelle A McNichol)

Source: "Too Many Tomatoes, Squash, Beans and Other Good Things:  
A Cookbook for When your Garden Explodes"  
By Lois M. Landau and Laura G. Myers  
Published by Harper Perennial, A division of Harper-Collins  
Publishers. 1991 New York, NY

CHOCOLATE ZUCCHINI CAKE  
=====

Ingredients:  
-----

Cream together in a large bowl:  
-----

1 cup      brown sugar  
1/2 cup     white sugar  
1/2 cup     butter  
1/2 cup     oil

Add and stir well to mix:  
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3           eggs  
1 tsp       vanilla  
1/2 cup     buttermilk

Measure into sifter, then sift into bowl:  
-----

2 1/2 cups   flour  
1/2 tsp       allspice  
1/2 tsp       cinnamon  
1/2 tsp       salt  
2 tsp         baking soda  
4 tblsp      cocoa

Grate into the bowl:

-----  
3 zucchini, approximately 6 inches long

Stir until blended. Pour into greased, floured 9x13" pan. Sprinkle on top 1/2 - 1 cup chocolate chips. Bake at 325 F for 45 minutes.

%%

From: arielle@taronga.com (Stephanie da Silva)

COCONUT CAKE

=====

Ingredients:

-----

- 1 pkg (3 3/8 oz) toasted coconut pudding
- 1 cup water
- 1 pkg (1 lb 2 1/2 oz) white cake mix
- 1/2 cup salad oil
- 4 eggs
- 1 pkg (7.2 oz) white frosting mix
- 3/4 cup shredded coconut

Instructions:

-----

Preheat oven to 350F. Grease and flour a 13 x 9 x 2 inch cake pan. In a small bowl soften pudding in water. In a mixing bowl beat cake mix and oil; add eggs and beat 4 minutes. Add softened pudding; mix well. Pour into prepared pan and bake for 35 to 40 minutes. Cool cake on rack. Prepare frosting mix according to directions on the package. Frost cake and sprinkle with shredded coconut.

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From: arielle@taronga.com (Stephanie da Silva)

COCONUT-RICOTTA CHEESECAKE

=====

(12 servings)

Ingredients:

-----

- 1 3/4 cups flaked coconut
- 1 tblsp butter, softened
- 2 cups ricotta cheese
- 1 8-oz package cream cheese, softened
- 1/4 tsp coconut extract or vanilla
- 1 cup sugar

2 tblsp all purpose flour  
 1/8 tsp salt  
 3 eggs  
 1/4 cup milk  
 1 8-oz carton dairy sour cream  
 1 tblsp sugar

Instructions:

-----

Toast 1 cup of the coconut in a 350 oven for 10 to 12 minutes, stirring occasionally. Reserve 1/4 cup of the toasted coconut for topping.

Grease bottom and sides of an 8-inch springform pan with softened butter. Press remaining toasted coconut on the bottom of pan. Press untoasted coconut up sides of pan.

For filling, beat the ricotta cheese, cream cheese and coconut extract till fluffy. Combine the 1 cup sugar, flour and salt. Stir into cream cheese mixture. Add eggs, all at once, beating at low speed just till combined. DO NOT OVERBEAT. Stir in milk. Turn into crust-lined pan. Bake in a 375 oven about 45 minutes or till center appears set.

Meanwhile, combine the sour cream and the 1 tablespoon sugar. Spread atop baked cheesecake. Cool. Chill. Garnish with the reserved toasted coconut.

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From: morrissey@stsci.edu (Janet "Mostly Harmless" Morrissey)

Source: Philadelphia Brand Cream Cheese Cheesecakes cookbook

COOL AND CREAMY CHEESECAKE

=====

Crust:

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1 cup graham cracker crumbs  
 1/4 cup sugar  
 1/4 cup (1/2 stick) butter or margerine, melted

Filling:

-----

1 envelope unflavored gelatin  
 1/4 cup cold water  
 1 pkg. (8 oz.) cream cheese, softened  
 1/2 cup sugar  
 3/4 cup milk

1/4 cup lemon juice  
1 cup whipping cream, whipped

Crust:  
-----

Mix crumbs, sugar, and butter; press into bottom of a 9-inch springform pan.

Filling:  
-----

Soften gelatin in water, stir over low heat until dissolved.  
Beat cream cheese and sugar at medium speed with electric mixer until blended.  
Gradually add gelatin, milk, and juice.  
Refrigerate until slightly thickened.  
Fold in whipped cream.  
Pour over crust.  
Refrigerate until firm.  
(If desired, top with fruit just before serving.)

Note: This is a basic refrigerator cheesecake. You can add fruit toppings, etc.

%%%

From: epdavis@befac.indstate.edu (Sue Davis)

CREAM CHEESE SQUARES  
=====

Ingredients:  
-----

2 Rolls of Refrigerated Chocolate Chip Cookie Dough  
2 8oz pkg cream cheese  
2 eggs  
3/4 c sugar  
1 tsp vanilla

Instructions:  
-----

Slice one roll of the cookie dough and place the slices in the bottom of a greased 9 x 13 pan.

Mix together the cream cheese, eggs, sugar and vanilla. Pour over the slices.

Slice the second roll of the cookie dough and gently place the slices on top of the cream cheese mixture.

Bake for 40-45 minutes at 350 degrees and let cool before cutting into squares. Enjoy:-)

%%

From: wilkins@renoir.scubed.com (Darin Wilkins)

Source: \_The Joy of Eating\_, by Renny Darling

DARLING CARROT CAKE  
=====

Ingredients + Instructions:  
-----

Beat together:  
-----

- 4 eggs
- 1 1/2 C Crisco oil
- 8 ounces cream cheese
- 1 tsp vanilla

Add, and beat until well mixed:  
-----

- 2 C flour
- 2 C sugar
- 2 tsp baking powder
- 2 tsp cinnamon
- 1 tsp baking soda
- 1/2 tsp salt

Add, and mix well:  
-----

- 1 C chopped walnuts
- 3 C grated carrots

Pour batter into a greased and floured 9x13-inch pan, or into 2 9-inch round pans. Bake at 350 F for about 40-45 minutes (for 9x13 pan) or about 35-40 minutes (for 9-inch round pans). Do toothpick test for doneness.

%%

From: arielle@taronga.com (Stephanie da Silva)

DIRT CAKE  
=====

(Serves 10 to 12)

Ingredients:

-----

- 1 medium-size flower pot (about 8 inches in diameter works well, or use two small pots about 6 inches in diameter)
- 1 garden trowel
- 3 large gummy or plastic worms (optional [optional? no way!])
- Plastic flowers
- 1 16-ounce bag Oreo cookies
- 1/2 cup (1 stick) butter or margarine, softened
- 1 8-ounce package cream cheese, softened
- 1 cup confectioners' sugar
- 1 tsp vanilla
- 2 4-serving-size boxes instant chocolate-fudge flavor pudding [a penciled-in note on the recipe claims vanilla is better]
- 3 cups milk
- 1 12-ounce tub whipped topping, thawed

Instructions:

-----

Crush cookies until they resemble potting soil, set aside. Cream butter, cream cheese, sugar and vanilla until smooth and fluffy. Set aside. Combine pudding mix and milk until well blended, then fold in the whipped topping. Gently fold cream cheese and pudding mixtures together.

To put the cake together, layer 1/3 of the cookie crumbs followed by 1/2 the pudding mixture, 1/3/ of the crumbs, the rest of the pudding mixture and topping with the remaining cookie crumbs. Refrigerate 10 to 12 hours. About 1/2 hour before serving, remove from refrigerator and decorate with flowers. Serve by digging out portions with the trowel.

%%%

From: morrison@eng.auburn.edu (Kelly Morrison)

Source: 1986 Dole Packaged Foods Company, a division of Castle & Cooke, Inc. (copyrighted!)

DOLE'S PINA COLADA CHEESECAKE

=====

Ingredients:

-----

- Coconut Crust (see below)
- 2 envelopes unflavored gelatin
- Sugar

- 1 can (6 oz.) Dole Pineapple Juice
- 3 eggs, separated
- 3 packages (8 oz. each) cream cheese, softened
- 1/4 cup dark Jamaican Rum OR 2 tsp. rum extract
- 1/4 tsp coconut extract
- 1 can (20 oz.) Dole Crushed Pineapple
- 1 tbsp cornstarch

Instructions:

-----  
Prepare Coconut Crust (see below).

Mix gelatin and 1/2 cup sugar in saucepan. Add pineapple juice. Stand 1 minute. Heat over low until gelatin dissolves (5 minutes). Remove from heat. Add yolks, one at a time, beat well after each. Cool slightly.

Beat cream cheese until fluffy. Blend in gelatin mixture with rum and coconut extract. Chill quickly by setting mixture over bowl of ice water; stir until slightly thickened.

Beat egg whites until foamy. Gradually add 1/4 cup sugar until stiff peaks form. Fold into gelatin. Turn into prepared crust. Refrigerate overnight.

In a saucepan, combine undrained pineapple with 2 tablespoons sugar and cornstarch. Cook, stirring until boils and thickens. Cool. Spoon over cheesecake. Serves 8 to 10.

Coconut Crust

-----  
Mix 1 1/2 cups vanilla wafer crumbs with 1 cup flaked coconut. Stir in 1/3 cup melted butter. Press in bottom and sides of 8 or 9-inch springform pan. Chill until ready to use.

%%%

From: arielle@taronga.com (Stephanie da Silva)

DOUBLE CHOCOLATE THREAT  
=====  
(this is a mousse cake)

Ingredients:

- 
- 1/3 c. unsalted butter
- 2 squares unsweetened chocolate
- 1 c. sugar

2 eggs, beaten well  
2/3 c. unbleached flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
1 tsp. vanilla  
Chocolate mousse filling (see below)  
1 c. heavy cream, for frosting

Instructions:

-----  
Preheat oven to 350 degrees. Grease and flour an 8- or 9-inch square baking pan. Set aside. Melt butter and chocolate over low heat or in the top of a double boiler over hot water. Remove from heat, add sugar and eggs, mix well.

Sift together the flour, baking powder and salt. Stir into the chocolate mixture. Add the vanilla and pour the mixture into the prepared pan.

Bake at 350 degrees for 25-30 minutes, until cake is baked but still very moist. Then cool.

Remove the cake from the pan and cut into strips wide enough so they can line most of the side of a 2-quart souffle dish or charlotte mold. Cut strips through center to separate into two thinner halves. Lin the bottom and sides of diesh with the strips. Don't worry about piecing; the spaces won't show.

Spoon the mousse filling into the cake-lined dish. Wrap the dish well, and chill overnight in the fridge or freezer. To serve, first defrost the cake, if frozen. Remove it from the pan, first loosening the sides with a knife, then dipping the pan partly into hot water to loosen the cake so it can be turned outonto a serving plate. Whip the cup of heavy cream until stiff and decorate top and parts of sides with cream. Serve in small slices.

Chocolate Mousse Filling:

-----  
1 1/2 pounds semisweet chocolate  
1/2 c. strong coffee  
3 eggs, separated  
1/2 c. coffee liqueur  
1/2 c. heavy cream

Instructions:

-----  
Melt the chocolate with the coffee over low heat or in top of double boiler over hot water. Remove from heat. Beat the yolks until pale in

color, and stir them into chocolate. Stir in the coffee liqueur. Cool. Beat egg whites until stiff but not dry. Whip 1/2 c. cream until stiff. Fold the whites an the cream into the chocolate mixture. Yield: 12 servings.

%%%

[mara](#)

# COLLECTION: Cakes Vol.3 (of 5)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Subject: COLLECTION: Cakes Vol.3 (of 5) (long!)

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- [Passover Cake \(Joyce Morris\)](#)

%%%

From: cmouli@sc9.intel.com

EGGLESS CHOCOLATE CAKE

=====

Ingredients:

-----

- 200 g           sweetened condensed milk
- 1 level tsp    baking powder
- half tsp       baking soda
- 125 g           self-raising flour
- 1 1/2 tbsp     cocoa powder
- 60 ml           melted butter or margarine
- 1 tsp           vanilla extract

Instructions:

-----

1. Sieve the flour, cocoa, baking powder and baking powder together.
2. Mix the condensed milk, flour, 75 ml water, vanilla extract and melted butter thoroughly.
3. Grease and dust a 6 inch or 7 inch cake tin and pour the mixture into it. Bake in a pre-heated oven at 400F for 10 mins. Thereafter, reduce the temp to 350F and bake for a further 15 mins. Cool, ice it and serve.

%%%

From: cmouli@sc9.intel.com

EGGLESS SPONGE CAKE

=====

Ingredients:

-----  
 200 gms           sweetened condensed milk  
 140 gms           (5 oz) self-raising flour  
 60 ml             melted butter or margarine  
 1 level tsp      baking powder  
 half tsp         baking soda  
 1 tsp             vanilla extract

Instructions:

- 1. Sieve the flour, baking powder and baking soda together.  
 2. Mix the ingredients together, add 75ml water and beat well.  
 3. Grease and dust a 6 inch diameter cake tin. Pour the mixture into the prepared tin and bake in the pre-heated oven at 400F for 10 mins. Thereafter reduce the temp to 300F and bake for a further 10 mins. Cool the cake.

%%

From: arielle@taronga.com (Stephanie da Silva)

FRIENDSHIP FRUITCAKE

=====

(Servings: 20)

Ingredients:

-----  
 1 ea 2-Layer box yellow cake mix with pudding in the mix (18.5-28oz size)  
 1/3 C     Vegetable oil  
 4         Eggs  
 1 3/4 C   Fruit from starter (See note)  
 1 C       Chopped pecans  
   Confectioners sugar (if desired)  
   Cream cheese frosting (if desired) from your favorite recipe

Instructions:

-----  
 Line the bottom of a springform angel food cake pan with waxed paper, grease well, then flour.

In large mixing bowl of electric mixer, combine dry cake mix and oil. Beat in eggs, one at a time, beating well. Add fruit; mix well. Fold in nuts. Pour batter into prepared pan. Bake in a pre-heated 350-degree oven 40 minutes, then reduce heat to 300 degrees and bake 35 to 40 minutes more, or until cake tests done.

Shake pan to loosen cake from sides and let sit 10 minutes. Lift the center of the pan out and turn cake onto cake plate. Remove waxed

paper. Turn cake right-side up before serving. Sprinkle with confectioners sugar if desired, or top with cream cheese frosting. This cake tastes better when cold.

Note: You will use from 1 1/2 to 2 cups drained fruit per cake.

Starter For Friendship Fruitcake:

-----  
3/4 C      canned sliced peaches with syrup  
3/4 C      canned pineapple chunks with syrup  
4 oz      Red maraschino cherries, drained, halved  
1 1/2 C    Granulated sugar  
1 ea      Active dry yeast package

For Later Addition:

-----  
1/2 C      canned sliced peaches with syrup  
1/2 C      canned pineapple chunks with syrup

To Replenish Starter:

-----

Day 1:

-----  
1 1/2 C    Starter juice  
2 1/2 C    Granulated sugar  
2 lb Can   sliced peaches with syrup

Day 10:

-----  
2 1/2 C    Granulated sugar  
2 lb Can   pineapple chunks with juice or 1 1-lb can pineapple chunks  
and 1 1-lb can fruit cocktail

Day 20:

-----  
2 1/2 C    Granulated sugar  
2 ea      (4-oz) jars maraschino cherries, drained and halved (You can use  
          1 jar of red and one jar of green for color, or use 1 10-oz jar).

Instructions:

-----

In a 1-gallon glass jar with wide mouth and lid, combine the peaches, pineapple, maraschino cherries, sugar and yeast (make sure the yeast is well mixed with syrup). Stir two times the first day. Stir once a day afterwards. Do not refrigerate this mixture. Keep loosely covered.

Two weeks after starting the starter, add 1/2 cup peaches and 1/2 cup pineapple with syrup.

Wait several days, stirring daily, then drain 2 cups of mixed fruit and use to make cake as directed in the cake recipe (see recipe above). Reserve 1 1/2 cups starter juice and leave in glass gallon jar. Count this as Day One, and begin the process for renewing starter and making cake.

Day 1: To reserved 1 1/2 cups starter juice (or to starter juice given you by a friend), add 2 1/2 cups sugar and a 2-lb can of peaches with syrup. Stir daily. Keep loosely covered. Do not refrigerate.

Day 10: Add 2 1/2 cups granulated sugar and pineapple chunks with juice. Stir daily. Keep loosely covered. Do not refrigerate.

Day 20: Add 2 1/2 cups granulated sugar and drained and halved maraschino cherries. Stir daily. Keep loosely covered. Do not refrigerate.

Day 30: Drain fruit, reserving 1 1/2 cups juice for renewing starter. Use drained fruit to make 3 cakes (see recipe), give excess starter juice to friends, and start a new batch of fruit (repeat aforementioned process).

Note:

-----  
At the end of 30 days, you will have enough excess starter juice to give to about four friends. Be sure to keep enough juice (1 1/2 cups) for your own starter. At the end of 30 days, there will be enough fruit to use 1 3/4 cups fruit in each cake, which makes the cake better and doesn't waste the fruit. The cakes can be frozen. It is not necessary to bake all three cakes the same day, but stir the remaining fruit mixture every day until it is used (this fruit mixture can be refrigerated until used). The drained fruit can be frozen until you are ready to bake the cakes.

%%%

From: arielle@taronga.com (Stephanie da Silva)

FRUIT UPSIDE DOWN CAKE

=====

- 4 tblsp (60 ml) butter
- 1/2 (125 ml) cup light brown sugar
- 1/4 (1 ml) tsp grated nutmeg
- 2 cups (1/2 liter) peaches, sliced thin
- 1 tsp (5 ml) fresh lemon juice
- 1 1/3 cups (325 ml) cake flour
- 3/4 cup (175 ml) sugar
- 1 3/4 tsp (9 ml) baking powder
- 1/4 tsp (1 ml) salt

3 tblsp (45 ml) butter  
 1/2 cup (125 ml) milk  
 1 tsp (5 ml) vanilla extract  
 1 egg

Instructions:

-----

Melt the butter in an 8-inch (20 cm) square pan. Add the brown sugar and nutmeg and blend well. Remove the pan from the heat and arrange the peach slices, slightly overlapping them, on the brown-sugar mixture. Sprinkle the peach slices with lemon juice.

Sift the flour with the sugar, baking powder and salt. Stir the butter to soften it, then stir in the flour mixture, milk and vanilla extract. Mix until the flour is dampened.

Beat the batter for two minutes with an electric mixer at medium speed or beat 300 strokes by hand. Add the egg, and beat for one minute longer with the mixer or 150 strokes by hand. Pour the batter over the peaches.

Bake in a preheated 375F (190C) oven for 35 minutes. Cool the cake in the pan for five minutes and then invert it onto a serving plate; let stand for one minute more before removing the pan. Serve warm. (Note: in my experience, this cake does not keep very well.)

%%%

From: pld@acsu.buffalo.edu (Pat Dennis)

GERMAN CHOCOLATE CAKE (3 layers)

=====

Ingredients:

-----

4 oz german sweet chocolate  
 1/2 cup boiling water  
 1 cup butter  
 2 cups sugar  
 4 egg yolks  
 4 egg whites, stiffly beaten  
 1 tsp vanilla  
 2 1/2 cups flour  
 1 tsp baking soda  
 1/2 tsp salt  
 1 cup buttermilk

Instructions:

-----

Melt chocolate in boiling water. Cream butter and sugar until fluffy,

add egg yolks, vanilla, and chocolate. Add dry ingredients alternately with buttermilk. Fold in egg whites. Pour into three 9" pans, lined on bottoms with wax paper. Bake at 350 for 30-35 minutes. Frost tops with Coconut Pecan Frosting, leaving sides unfrosted.

Coconut Pecan Filling and Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks
- 1/2 cup butter
- 1 tsp vanilla
- 1 1/3 cup coconut
- 1 cup chopped pecans

Instructions:

Combine all except coconut and pecans in a saucepan. Cook over medium heat, stirring constantly, about 12 minutes. When mixture thickens, remove from heat. Stir in coconut and pecans. Cool until spreadable.

%%%

From: shavelson@binah.cc.brandeis.edu

Source: \_The Fannie Farmer Cookbook\_, by Marion Cunningham

GERMAN SWEET CHOCOLATE CAKE

=====

Ingredients:

Cake:

- 4 oz. Baker's Sweet German Chocolate
- 1/2 c. boiling water
- 1 c. butter or margarine
- 2 c. sugar
- 4 eggs, separated
- 1 t. vanilla
- 2 1/4 c. flour
- 1 t. baking soda
- 1/2 t. salt
- 1 c. buttermilk [I used skim milk soured with 1 T. white vinegar]

Instructions:

Preheat oven to 350F. Butter and flour 3 9" round cake pans. Line the bottoms of the pans w/ buttered parchment or waxed paper, or foil (shiny

side up). Melt chocolate in boiling water (I did this in the microwave). Let cool. In a mixing bowl, cream butter and sugar until fluffy. Add yolks, 1 at a time, beating well after each addition. Blend in vanilla and chocolate. Mix flour with soda and salt, then add alternately with buttermilk to chocolate mixture, beating well after each addition until smooth. In a separate bowl beat egg whites until they form soft peaks. Fold them into batter. Pour batter into the three pans. Bake for 30-35 minutes or until a tester comes out clean. Cool in the pans for 5 minutes then turn out onto a rack to cool. When cool carefully peel off paper.

Coconut-Pecan Frosting

-----

- 1 c. evaporated milk
- 1 c. sugar
- 2 egg yolks, slightly beaten
- 1/2 c. butter or marg.
- 1 t. vanilla
- 1 1/3 c. coconut (shredded)
- 1 c. chopped pecans

Instructions:

-----

In a saucepan, mix the evaporated milk, sugar, egg yolks, butter and vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Stir in the coconut and pecans. Cool until thick enough to spread, beating occasionally.

Frost only the tops of the layers with this frosting. Put on enough so that a little squishes out the sides. I decorated the top with some whole pecan halves.

%%%

From: louann@teda.eda.teradyne.com (Lou Ann Smith)

Author: Mrs. Jim Pontiero, Kimball, South Dakota)

GLORIFIED CARROT CAKE

=====

Ingredients:

-----

- 1 lb carrots, trimmed and peeled
- 1 1/2 cups salad oil
- 1 3/4 cups sugar
- 4 eggs
- 2 cups flour
- 2 tsp baking powder
- 2 tsp baking soda

2 tsp cinnamon  
1 tsp salt  
1/2 cup chopped pecans  
Pineapple Cream Cheese Frosting

Instructions:

-----

Grease and flour 3 (8-inch) layer cake pans. Grate carrots finely. Mix oil and sugar in large bowl. Beat in eggs, one at a time. Sift together dry ingredients and add to egg mixture, blending well. Stir in grated carrots and add pecans. Turn into prepared cake pans. Bake in preheated 350 degree oven for 30 minutes or until cake is done. Cool in pans for 10 minutes. Remove cake layers and cool thoroughly before frosting. Cut each layer in half, crosswise. Spread frosting between layers and on top of cake. Garnish with pecan halves, if desired.

Pineapple Cream Cheese Frosting:

-----

1 pkg (8 oz) cream cheese, softened  
1/2 cup butter, softened  
1 lb confectioner's sugar  
1 can (8 oz) crushed pineapple, well drained  
1 tsp vanilla

Instructions:

-----

Beat cream cheese with butter until smooth. Add confectioner's sugar a little at a time, beating until very smooth and fluffy. Blend in vanilla and drained pineapple. Chill about 30 minutes, until of spreading consistency. (This cake freezes well either frosted or unfrosted.)

%%%

From: arielle@taronga.com (Stephanie da Silva)

HAZELNUT CAKE (TORTA DI NOCIOLE)

=====

Ingredients:

-----

3 cups hazelnuts, shelled  
1 cup raw sugar  
1 tblsp unsweetened cocoa powder  
7 ounces unsalted butter  
4 eggs, separated  
3/4 cup flour

Instructions:

-----

1. Toast the hazelnuts in a 350F oven, stirring occasionally with a wooden spoon. Cool. Rub them between your hands to remove the skin. Chop them. Add 1 tablespoon of sugar and the cocoa and chop again.
2. Pre-heat the oven to 350F. Beat the sugar and butter for 20 minutes. Add the egg yolks, still beating. Mix the flour with the hazelnuts, then fold them into the sugar mixture. Beat the egg whites to stiff peaks in a separate bowl. Fold the egg whites into the sugar mixture.
3. Place in a buttered and floured 12 inch cake pan (we used a Bunt cake pan). Bake for 1 hour at 350F.
4. Allow to cool before turning out.
5. Serve with whipped cream.

%%%

From: arielle@taronga.com (Stephanie da Silva)

HAZELNUT-CHOCOLATE VIENNESE TORTE

=====

(Makes about 12 servings)

Ingredients:

-----

- Potato starch (or sugar) for the pan
- 6 large eggs, 5 of them separated
- Pinch of salt
- 2 tsp lemon juice, preferably fresh
- 3/4 cup sugar, divided
- 2 tsp freshly grated lemon rind (yellow part only)
- 3 oz. very finely grated semisweet (or "dark") bar chocolate
- 2 1/2 cups very finely ground unblanched hazelnuts (about 8 oz.)
- 1/4 cup sweet Passover wine, sherry, or flavored brandy
- ~ 1/2 cup apricot (or other) jam or preserves
- 1/3 cup water
- 3 Tblsp vegetable oil
- 1 cup sugar
- 1/2 cup unsweetened cocoa powder
- ~ 1 cup ground hazelnuts, for the sides of the torte
- 12 whole hazelnuts
- 1 ounce semisweet (or "dark" bar chocolate (for chocolate curls)

Instructions:

-----

Grease a 9-inch springform pan well, and coat it with potato starch (or sugar), tapping out any excess. If desired line the bottom of the pan with wax paper to make removal of the cake easier. Set aside.

For the batter, in a large mixing bowl, beat the 5 egg whites with the salt and lemon juice until foamy. Then very gradually add 1/4 cup of the sugar, and continue beating the whites until they form stiff, but not dry, peaks.

Use the same beaters and another bowl to beat the 5 egg yolks and the additional whole egg with the remaining 1/2 cup sugar and the lemon rind until they are very light and fluffy. Gently, but thoroughly, fold the beaten whites into the beaten yolk mixture. Then fold in the grated chocolate and ground hazelnuts. Pour the batter into the prepared pan.

Bake the torte in a preheated 325-degree oven for 50 to 55 minutes, or until the top springs back when gently pressed with a fingertip. Leave the torte in the oven, turn off the heat, and open the oven door slightly. After 10 minutes, remove the torte from the oven. Run a knife around the edge of the torte to release it from the pan rim; then cool the torte for 30 minutes longer in the pan. Remove the pan rim, and COOL THE TORTE COMPLETELY ON THE PAN BOTTOM. (The center of the torte will settle slightly.)

Cover a 9- or 10-inch cardboard circle with a heavy duty aluminum foil or freezer paper, for a base (or use a cake platter). Invert the torte onto the prepared base and remove the bottom of the pan (and the wax paper, if used). Sprinkly the wine evenly over the torte. Heat the jam (in a small saucepan on the stove, or in a small heatproof bowl in the microwave oven) until it is thinned; then brush or spread the jam all over the torte. (This not only adds flavor, but also evens out the surface of the cake so the chocolate glaze will be perfectly smooth.)

For the chocolate glaze, combine the water, oil, sugar, and cocoa in a small saucepan and mix very well. Cook the mixture over LOW HEAT, stirring constantly for 10 to 14 minutes, or until the glaze thickens slightly and is very smooth and shiny. For the best flavor and texture, it should not boil. Remove the glaze from the heat and stir it for 3 to 4 minutes longer, or until it cools slightly and gets a bit thicker. Pour all the glaze in the center of the torte, and immediately use a metal or rubber spatula to evenly spread it all over the top and sides. Wipe up any drips from the cardboard base or serving platter.

Let the torte rest a few minutes until the glaze begins to set, but is still soft. Press handfuls of ground hazelnuts all over the sides of the torte, but NOT the top. Arrange the whole hazelnuts, evenly spaced, in a circle on top of the torte, about 1 inch in from the edge. Heap some chocolate curls (or coarsely grated bar chocolate) in the center of the torte (where it may have settled a bit). Refrigerate the uncovered, completed torte for several hours or, preferably, overnight so that the glaze can set, and the flavors and textures can "mellow."

For the best flavor and texture, remove the torte from the refrigerator

a few hours before serving.

%%

From: wilkins@renoir.scubed.com (Darin Wilkins)

HONEY CARROT CAKE

=====

Ingredients + Instructions:

-----

Mix together:

-----

- 2 C flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt

Add and mix thoroughly:

-----

- 1 1/2 C oil

Add, one at a time, beating thoroughly after each addition:

-----

- 4 eggs

Add and mix thoroughly:

-----

- 1 1/2 C honey
- 1 tsp vanilla.

Blend in:

-----

- 3 C grated carrots
- 1/2 C chopped pecans or walnuts.

Pour into greased 9x13-inch baking pan. Bake at 350 F for 1 hour.

%%

From: vwebb@massey.ac.nz (V. Webb)

HONEY CINNAMON CHEESECAKE

=====

Ingredients:

-----

- 250 g digestives/graham crackers

100 g melted butter (not margarine)  
400 g Quark  
2 Tbsps raw sugar  
1/2 cup liquid honey  
2 eggs  
rind of one lemon, grated  
cinnamon

Instructions:

-----

1. Put digestives or graham crackers in a processor until they are crumbs. Add melted butter, mix briefly, then press into a 25cm flan dish. Chill until firm.
2. In a bowl beat eggs lightly with the quark. Add the sugar, honey and lemon rind. Pour into the crust and sprinkle generously with cinnamon.
3. Bake in a preheated oven for 50 minutes at 180 Celsius, or until firm.

Serve at room temperature or chilled.

%%%

From: theledr@cabell.vcu.edu (Erica D. Rodgers)

JAVA POUND CAKE  
=====

Source: The Coffee Book by Christie and Thomas Katona

Ingredients:

-----

1 cup butter  
1 1/4 cups sugar  
4 eggs  
1/2 cup brewed coffee \*  
2 1/4 cups flour  
1 tsp baking powder  
1/2 tsp salt  
2 tsp vanilla \*  
1/2 tsp mace \*

Instructions:

-----

Preheat oven to 325 degrees F. Using an electric mixer, cream butter and sugar until light and fluffy. Add eggs, beating well after each addition. Add coffee and vanilla. Sift dry ingredients together and add to creamed mixture. Pour into a well greased 9 x 5 inch loaf pan

which has been lined with parchment paper on the bottom. Bake for 1 hour and 25 minutes or until cake tests done. Cool in pan for 15 minutes and then turn out on a rack to cool completely.

Now for my changes:

-----  
I used a gourmet flavored coffee to make the brewed coffee with. The flavor that I used was buttered rum. In place of the vanilla (I thought it would clash with the rum coffee) I used Myer's Original Spiced Rum. Also, since I didn't have any mace on hand, I used nutmeg instead. All in all, it turned out well.

%%%

From: wilkins@renoir.scubed.com (Darin Wilkins)

Author: Jennifer Pfeiffer, of Portland, Oregon

JENNIFER'S CARROT CAKE

=====

Ingredients:

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- 3 C unbleached white flour
- 2 C sugar
- 1 C shredded coconut
- 2 1/2 tsp baking soda
- 2 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1 tsp salt
- 2 C shredded carrots
- 1 1/4 C oil
- 2 tsp vanilla
- 1 tsp grated orange zest
- 1 (11 ounce) can mandarin oranges (undrained)
- 3 eggs

Instructions:

-----

Mix ingredients for 2 minutes at highest speed on electric mixer.

Pour into 9x13-inch pan and bake at 350 F for 40-50 minutes. Let cool in pan for 10-20 minutes before removing.

Note:

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This recipe recommends, if possible, baking and frosting the cake 2 days in advance of serving, and then allowing it to season in the refrigerator.

%%%

From: louann@pern.Eng.Sun.COM (Lou Ann Smith)

KAHLUA CHEESECAKE SURPRISE

=====

Ingredients:

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- Zwieback Crust (recipe below)
- 2 envelopes unflavored gelatin
- 1/2 cup Kahlua
- 1/2 cup water
- 3 eggs separated
- 1/4 cup sugar
- 1/8 tsp salt
- 2 (8 oz.) packages cream cheese
- 1 cup whipping cream
- Shaved or curled semi-sweet chocolate

Ingredients:

-----

Prepare Zwieback Crust. In top of double boiler, soften gelatin in Kahlua and water. Beat in egg yolks, sugar and salt. Cook over boiling water stirring constantly, until slightly thickened. Beat cheese until fluffy. Gradually beat in Kahlua mixture; cool. Beat egg whites until stiff but not dry. Beat cream stiff. Fold egg whites and cream into cheese mixture. Pour into prepared pan. Chill 4 to 5 hours, or overnight. Remove from refrigerator 15 minutes before serving. Decorate with shaved or curled chocolate. Makes 12 servings. (To add flavor, spoon a little Kahlua over each serving).

Zwieback Crust:

-----

Blend 1 1/2 cups fine Zwieback crumbs, and 1/3 cup each sugar and melted butter together. Press firmly over bottom and halfway up sides of a 9-inch springform pan. Bake in a moderate oven (350 degrees F.) 8 to 10 minutes. Cool.

%%%

From: jay@ecsvax.uncecs.edu (Jay Novello)

Source: "Sinkin' Spells, Hot Flashes, Fits and Cravins", better known as "White Trash Cookin' Vol.2" by Ernest Matthew Mickler:

KATHERINE BELLE'S TOMATO SOUP CAKE

=====

Ingredients:

-----  
 1 can tomato soup  
 1 c sugar  
 2 Tbs oleo  
 1 c raisins  
 1 c candied cherries, chopped  
 1 c nuts, chopped  
 1 1/2 c flour  
 1 egg  
 1 tsp cloves  
 1 tsp cinnamon  
 1 tsp nutmeg  
 1 tsp soda

Instructions:  
 -----

Mix sugar, oleo, tomato soup and egg. Beat well. Sift flour, spices and soda. Add to the first mixture and mix. Add nuts and cherries and raisins and mix. Bake one hour in oven at 350 degrees. Use tube pan or leaf (?) pan.

%%%

From: arielle@taronga.com (Stephanie da Silva)

KENTUCKY BOURBON CAKE

=====

Ingredients:  
 -----

3/4 lb butter  
 2 cups white sugar  
 2 1/4 cups light brown sugar, firmly packed  
 6 eggs  
 5 1/2 cups all purpose flour  
 1/4 tsp salt  
 1 tsp mace  
 2 cups bourbon whiskey  
 3 1/2 cups (1 lb) pecan nuts chopped

Instructions:  
 -----

Cream butter and approx. half of the sugar, in another bowl, beat the eggs with the remaining sugars until light and fluffy (several minutes at least). Combine the butter and egg mixtures. Sift the dry ingredients and add them along with the whiskey a little at a time to the egg/butter mixture. Finally stir pecans into the batter. Bake in a slow oven in a large (10 inch) tube type pan for approx 2 to 2 1/2 hours, until a knife inserted into the cake comes out clean.

The recipe now says to wrap the cool cake in Al foil and keep in the fridge for a week or two to let the flavors "meld", however everyone around my house usually consumes it in the following few days. This cake when baked still contains a substantial amount of whiskey! Its rather surprizing. I assume the vapors get trapped in the cake or whatever. It tastes great (really great) with a blob of sweetened whipped cream (with vanilla of course).

BTW: this makes a heck of a large cake. I have made little cakes in those minature loaf pans to give as Xmas gifts and it worked great, dividing the recipe in half.

%%%

From: arielle@taronga.com (Stephanie da Silva)

KEY LIME CHEESECAKE PIE  
=====

Ingredients:  
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Crust:  
-----

- 1/2 of 15-ounce package all ready pie crusts
- 1 tsp flour

Filling:  
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- 1 envelope Unflavored gelatin
- 1/2 cup lime juice
- 1 cup sugar
- 2 eggs, beaten
- 2 pkg (3 ounces each) cream cheese softened
- 1/4 cup (1/2 Stick) butter or margarine, softened
- 1 cup whipping cream
- 1 1/2 tsp grated lime peel
- Whipping cream, whipped, sweetened
- Lime slices

Instructions:  
-----

Prepare pie crust with flour according to package directions for unfilled one-crust pie using 9-inch pie pan (See Note). Generously prick crust with fork. Bake in preheated 450-degree oven 9 to 11 minutes or until lightly browned. Cool.

To make filling, in small saucepan, soften gelatin in lime juice 5 minutes. Blend in sugar and eggs. Over medium heat, bring mixture to a boil. Reduce heat. Boil gently 3 minutes, stirring constantly.

In small bowl, combine cream cheese and butter; beat well. Pour in hot lime juice mixture; beat until smooth and well blended. Refrigerate until cool, about 45 minutes, stirring occasionally.

In medium bowl, beat 1 cup whipping cream until stiff peaks form. Fold in cooled lime juice mixture and lime peel. Spoon into cooled pie crust. Refrigerate until firm, about 2 hours. Garnish with whipped cream and lime slices. Store in refrigerator.

Note:

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To form starburst design, trim dough even with edge of pan. Cut dough at about 1/2-inch intervals all around edges, making each cut 1/2 inch long. Fold each square in half diagonally to form a triangle, pressing lightly into dough to seal.

%%%

From: doug@tellabs.com (Doug David)

KILLER CHEESECAKE

=====

Ingredients:

-----

- 2.5 lbs of cream cheese at room temp
- 1 3/4 granulated sugar
- 3 Tbs all-purpose flour
- Zest of 1 lemon
- Zest of 1 orange
- 1/4 tsp vanilla extract
- 5 eggs
- 2 additional egg yolks
- 1/4 cup whipping cream

9-inch springform pan lined generously with butter and patted with graham cracker crumbs

Instructions:

-----

Heat oven to 500 degrees. Prepare springform pan. With an electric beater, mix the cheese, sugar, flour, orange and lemon zests and vanilla until smooth. Add the eggs and yolks, beating in one at a time, and finally the cream.

Pour the mixture into the prepared springform pan and bake for 10 minutes or until the top of the cake turns golden brown. Reduce oven temperature to 200-225 and bake for one hour longer.

Remove cake from oven and cool on a rack until it reaches room temperature. Then release the sides of the pan. Do not remove the bottom of the pan. Place cake on a platter. Top with fruit or glaze, if desired, and serve.

%%%

From: katzd@herald.usask.ca (David Katz)

KRUMKAKE  
=====

Ingredients:

-----

- 2 eggs
- 2/3 cup sugar
- 1/2 cup butter, melted
- 1 tsp vanilla
- 1 1/2 cups all purpose flour

Instructions:

-----

Beat the eggs and sugar together until they turn pale yellow. While continuing to beat, slowly add the melted butter. Add and blend in the vanilla. Finally, stir in gently the flour, being careful not to over-mix.

Heat the krumkake iron over medium heat.

Place one tablespoon of the mixture in the middle of the iron and close lid, gently pressing until the batter spreads evenly to the sides.

Cook about 2 minutes on each side until very lightly browned.

Remove from iron and immediately roll around a cone form or the handle of a wooden spoon. It will harden to shape very quickly.

To serve, fill with whipped cream.

You may need to experiment with the consistency of the batter, the amount used and the cooking times to get it to work right. This is one of those recipes that seems to require a goodly amount of "expert knowledge" from doing it. Also, for the first few cookies of each batch you may want to rub the surface of the iron with a lightly buttered sheet of paper towel. After the first few, it is no longer necessary.

Cone forms are sold which are specially designed for rolling krumkake, or you can use a cone used for making cream horns, or fashion one out of a solid chunk of aluminum foil as I did. The 'real' ones are wood and have a knob handle on the base to make them easy to use. They also have

a depth sufficient to roll the 6-7 inch circle around.

%%%

From: arielle@taronga.com (Stephanie da Silva)

LEMON-GLAZED CHEESECAKE

=====

Ingredients:

-----

- 2 cups graham cracker crumbs
- 6 tblsp butter; melted
- 2 tblsp sugar
- 3 8-ounce packages cream cheese
- 3/4 cup sugar
- 3 eggs, room temperature
- 1/4 cup fresh lemon juice
- 2 tsp grated lemon rind
- 2 tsp vanilla
- 2 cups sour cream
- 3 tblsp sugar
- 1 tsp vanilla

Lemon Glaze

Curled lemon strip, large strawberry and mint leaves for garnish

Instructions:

-----

Preheat oven to 350F. Combine first 3 ingredients thoroughly. Press crust evenly onto bottom and sides of buttered 9 inch springform pan. Bake crust 5 minutes. Allow to cool.

Beat cream cheese until soft. Add sugar, blending thoroughly. Add eggs one at a time, beating well after each addition. Mix in lemon juice, rind and vanilla. Blen well. turn into pan and bake 35 minutes.

Meanwhile, blend sour cream and remaining sugar and vanilla. Remove cake from oven after baking 35 minutes. Gently spread sour cream mixture over top. Return to oven and bake 12 more minutes. Cool cheesecake on wire rack 30 minutes.

Spread with slightly cooled lemon glaze (before glaze sets). Chill several hours or overnight before removing sides of pan.

Lemon Glaze:

-----

- 1/2 cup sugar
- 1 1/2 tblsp cornstarch
- 1/4 tsp salt
- 3/4 cup water

1/3 cup fresh lemon juice  
1 egg yolk  
1 tblsp butter  
1 tsp grated lemon rind

Instructions:

-----

In heavy 1-quart saucepan mix sugar, cornstarch and salt.

Combine water, lemon juice and egg yolk and add to sugar mixture. Cook over low heat, stirring constantly, until mixture comes to a slow boil and thickens.

Add butter and lemon rind. Allow to cool slightly, but spread on cheesecake before glaze sets.

%%%

From: swwang@zuni.litc.lockheed.com (Sophia W Wang)

Source: From a Land O'Lakes butter package

LEMON POPPY SEED CAKE

=====

Ingredients:

-----

3 cups all-purpose flour  
2 cups sugar  
1/4 cup poppy seed  
1 cup butter (sweet, unsalted) softened  
1 cup buttermilk  
4 eggs  
1/2 tsp baking soda  
1/2 tsp baking powder  
1/2 tsp salt  
4 tsp grated lemon peel  
1/2 tsp vanilla

Glaze:

-----

1 cup powdered sugar  
1-2 tbsp lemon juice

Instructions:

-----

Heat oven to 325 degrees. In large mixer bowl, combine all cake ingredients. Beat at low speed, scraping bowl often until all ingredients are moistened. Beat at high speed, scraping bowl often until smooth (1-2 minutes). Pour into greased and floured 12-cup bundt

pan or 10-inch tube pan. Bake for 55-65 minutes or until wooden pick inserted into center comes out clean. Cool 10 minutes. Remove from pan. Cool completely. In small bowl, stir together powdered sugar and lemon juice until smooth. Drizzle over cake.

Note:  
-----

Be careful when you drizzle the glaze--I managed to get the entire counter sticky!

%%%

From: fogel@oasys.dt.navy.mil (Brenda Fogel)

Source: Southern Living Magazine

LITTLE CHEESECAKES (SORT OF)  
=====

Ingredients:  
-----

- 2 (8 oz) pkgs of cream cheese
- 1 cup of sugar
- 2 eggs
- 1 tsp vanilla
- 12 vanilla wafers
- Blueberry pie filling (personally I think any flavor would be fine)
- Muffin Tins

Instructions:  
-----

Beat cream cheese medium speed until fluffy. Add sugar. Then add eggs one at a time (make sure first is blended then drop in next one) make sure it is well blended. Stir in vanilla (I just kept the beater on for the whole thing).

Place a vanilla wafer in each paperlined cup in a muffin pan. Spoon in mixture over wafers. Bake for 20 minutes at 350 degrees. Leave in muffin pan. Chill overnight. Then to serve drop about a tablespoon of pie filling on each. Enjoy!!!!

Note:  
-----

I used light cream cheese out of habit and I thought it tasted great (of course I still used sugar).

%%%

From: ejdavies@watcgl.uwaterloo.ca (Eric Davies)

LOW FAT CARROT CAKE

=====

- 1 1/3 C unbleached all-purpose flour
- 1 C whole wheat flour
- 2 t baking powder
- 2 t cinnamon
- 1 t baking soda
- 1/4 t nutmeg
- 2 C grated carrots
- 1 C unsweetened applesauce
- 3/4 C packed brown sugar
- 1/3 C vegetable oil
- 1 t pure vanilla extract (I used artificial)
- 3 eggs
- 1/2 C raisins (optional)
- 1/2 C walnut pieces (optional)

Instructions:

-----

In a mixing bowl, combine both flours, baking powder, cinnamon, baking soda, nutmeg, raisins, and walnuts. Whisk together the carrots, applesauce, sugar, oil, and eggs; gently stir into flour mixture. Transfer to an oiled 9inch springform pan. Bake at 350F for 60-65 min or until cake tester comes out clean.

Hint: if you like pineapple in your carrot cake, replace half of the apple sauce with crushed or chunk unsweetened pineapple.

Frosting:

-----

Take 125 gms of cream cheese and mix icing sugar (powdered sugar) into it. Keep adding icing sugar and mixing it in until it has a nice thick but still spreadable consistency. I'd suggest starting with 1 cup of icing sugar and working my way up. Frost the cake after it has cooled. Refrigerate.

Additional notes by Eric:

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- I found that three medium sized apples yield about 1C of apple sauce.
- about 125 grams of cream cheese was ample to make the frosting (and increase the fat content). They suggest trying riccota or quark cheese for lower fat.

%%%

From: patti@nestor.uucp (80122-stankovich)



MALLO-NUT FUDGE CAKE

=====

Ingredients:

-----

- 3 oz.           baking chocolate, cut fine
- 3/4 cup       boiling water
- 1-3/4 cup     sifted cake flour
- 1-1/2 cups    sugar
- 3/4 tsp.      salt
- 1/2 tsp.      baking powder
- 3/4 tsp.      soda
- 1/2 cup       shortening
- 1/3 cup       thick sour milk
- 1 tsp         vanilla
- 2             eggs unbeten
- 18            large marshmallows, cut in half (or 1-1/2 cups small marshmallows)
- 1/2 cup       nuts

Instructions:

-----

Put chocolate in mixing bowl. Pour boiling water over chocolate and stir until melted. Cool. Sift flour, sugar, salt, baking powder, and soda into chocolate mix. Drop in shortening. Beat 2 minutes at medium. Add sour milk, vanilla, eggs and beat 2 minutes more. Bake at 350 deg. for 30 - 40 minutes in 9 x 13" pan.

While still warm, put marshmallows and nuts on top of cake. Cool. Frost with following frosting recipe.

Minute Fudge Frosting

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Ingredients:

-----

- 1 oz.        baking chocolate, finely cut
- 1 cup        sugar
- 1/3 cup     milk
- 1/4 cup     shortening
- 1/4 tsp     salt

Instructions:

-----

Combine Ingredients. Bring to a full rolling boil, stirring constantly, and boil 1 minute. Beat until lukewarm. Add 1 tsp. vanilla, then beat with mixer on high until thick enough to spread.

%%%

From: hodgesmp@ctrvax.vanderbilt.edu (HODGESMP)

MARBLE PUMPKIN CHEESECAKE

=====

Ingredients:

-----

- 2 8-oz packages cream cheese, softened
- 1/2 cup cooked or canned pumpkin
- 1/2 cup sugar
- 1/2 tsp vanilla
- 1/2 tsp cinnamon
- dash cloves
- dash nutmeg
- 2 eggs
- 1 graham cracker crust
- 1/3 cup mini-semi-sweet chocolate chips

Instructions:

-----

Sprinkle some of the chocolate morsels on the bottom of the pie crust (wide coverage, but not too many). Melt the rest in microwave.

Mix cream cheese, pumpkin, sugar, vanilla and spices until well blended. Add eggs and mix well.

Remove 1/3 cup of mixture and mix with melted chocolate. Pour rest of cheese mixture into crust. Spoon chocolate mixture on top and swirl with a table knife or spoon. Bake at 350 degrees for 40 minutes or until center is almost set.

Refrigerate 3 hours or overnight. Garnish with whipped cream and chopped pecans OR chocolate shavings. Makes 8 servings.

%%%

From: jjmorris@gandalf.rutgers.edu (Joyce Morris)

MATZO BALLS

=====

1) Cream 2 Tablespoons of chicken fat [You can often get almost this amount if you chill canned chicken soup before use].

2) Beat 2 eggs well. Beat into creamed chicken fat.

3) Mix together

- 1/4+ cup of matzo meal
- 1/2 tsp salt
- grating of nutmeg

1/2 tsp parsley  
pepper to taste  
onion powder to taste [sorry fresh just doesn't work here]

4) Stir into egg/chicken fat just until mixed and is a soft dough. You may have to add some matzo meal if it is too loose.

5) Chill in refrigerator for at least several hours [or at least 30 minutes]. [Can be chilled for 24 hours]

6) Taste for flavor and adjust if necessary and/or add matzo meal. Stir as little as possible.

7) Dip up with teaspoon and push off with your fingers into boiling chicken soup. Do NOT shape unless you like your matzo balls heavy like cannon balls.

8) Boil in soup with lid on pot for 20 minutes.

At our house, we take a little soup with our matzo balls. You will find that the soup leaches the flavor out of the matzo balls so that the soup is very tasty. Also remember when tasting your soup for flavor that it will boil down and concentrate.

%%%

From: jjmorris@gandalf.rutgers.edu (Joyce Morris)

MATZO KUGEL  
=====

- 1) Crumble boards of matzo into a bowl.
- 2) Add just enough orange juice to dampen. [The original recipe calls for water to soak and then wring the water out]
- 3) Grate rind of orange.
- 4) Beat egg. Add sugar, orange rind, cinnamon, cloves, ginger and nutmeg.
- 5) Grate an apple or two [depends on size].
- 6) Add grated apple and egg mixture to matzo which should now be soft. Also add almonds. Mix well.
- 7) Spread into well greased casserole dish.
- 8) Sprinkle cinnamon and sugar on top.

9) Dot with butter.

10) Bake until knife inserted in center comes out clean and top is browned. [30-50 minutes at 350 ??]

This can be eaten as a main course with salad or as a side dish. It is also great the next day cold although the top will no longer be crispy.

My memory seems to say that the original recipe called for 3 boards of matzo, 4 apples, 2 eggs and lots of sugar. Since I am not feeding a family of 6 like my mom, I cut it back. Then since I lost the recipe and Mom is a long-distance call I found that it is hard to mess this up when you do it by feel.

%%

From: starkey@netcom.com (Beth Starkey)

MAYONNAISE CAKE  
=====

Ingredients:  
-----

- 1 C sugar
- 3 T cocoa
- 1 1/2 tsp soda
- 2 C flour
- 1 C mayo
- 3/4 C hot water
- 1 1/2 tsp vanilla

Instructions:  
-----

Mix sugar, cocoa, soda, flour. Add mayo, hot water, vanilla. Bake in moderate oven.

%%

From: jaf@jupiter.sun.csd.unb.ca (J. Anthony Fitzgerald)

Source: "Let's Break Bread Together" cookbook, published by The United Churches in Canada. This recipe is credited to The Little Current United Church of Little Current, Ontario.

MICROWAVE CARROT CAKE  
=====

Ingredients:  
-----

- 325 ml white sugar

250 ml oil  
 5 ml vanilla  
 3 eggs  
 300 ml all purpose flour  
 75 ml whole wheat flour  
 2 ml salt  
 7 ml baking soda  
 15 ml cinnamon  
 175 ml coarsely chopped nuts  
 625 ml grated carrots

Instructions:

-----

In a large bowl, blend sugar, oil and vanilla. Add eggs and beat well.

In small bowl mix flours, salt, soda, cinnamon and cloves. Stir in nuts.

Stir dry ingredients into wet. Fold in carrots. Turn into 3 liter microwaveable bundt pan.

Microwave 10 minutes, rotating dish 1/4 turn every 4 minutes. (Note exact cooking time will depend on power of oven. I find more like 11 minutes is required. Top may appear slightly raw but will continue to cook as heat works its way out from the inside of the cake.)

Let stand 10 minutes on heat proof surface.

Loosen sides and centre. Invert on serving plate and cool.

Frost or ice with Cinnamon Cream Cheese frosting (icing).

Cinnamon Cream Cheese Frosting

-----

125 gm cream cheese  
 45 ml softened butter  
 250 ml powdered fruit sugar or icing sugar  
 2 ml cinnamon

In small bowl, cream butter and cheese. Blend in sugar and cinnamon until light and fluffy. Spread over carrot cake.

%%%

From: arielle@taronga.com (Stephanie da Silva)

MISSISSIPPI MUD CAKE (1)

=====

Ingredients + Instructions:

-----

Cream 1/2 pound butter with 2 cups of sugar & 3 tablespoons cocoa.

Beat in 4 eggs.

Add 1 1/2 cups self rising flour, 1 1/2 cups coconut, 1 1/2 cups chopped walnuts and 1 teaspoon vanilla.

Bake for 40 to 45 minutes in a 350F oven in a greased and floured 9" x 13" pan. Remove from oven and immediately cover top with one cup cut up marshmallows. Let cool.

Combine 1/4 lb. butter, 1 package icing sugar, 1/3 cup cocoa, 1/2 cup evaporated milk. Beat until creamy and spread on cake.

%%%

From: arielle@taronga.com (Stephanie da Silva)

MISSISSIPPI MUD CAKE (2)

=====

Cake:

-----

- 1 cup (2 sticks) butter or margarine, softened
- 2 cups of sugar
- 2 tblsp unsweetened cocoa powder
- 4 eggs
- 1 tsp vanilla
- 1 1/2 cups all-purpose flour
- 1 1/2 cups nuts
- 1 1/2 cups flake coconut

Topping:

-----

- 1 jar (7 ounces) marshmallow cream

Icing:

-----

- 1 box powdered sugar
- 1/2 cup unsweetened cocoa powder
- 1/2 cup evaporated milk
- 1/2 cup (1 stick) butter or margarine, softened

Instructions:

-----

1. Heat oven to 350 F.
2. For cake, combine butter, sugar, cocoa, eggs and vanilla in large bowl. Mix until creamy. Add flour, nuts and coconut. Mix thoroughly.

3. Bake at 350 for 45 minutes.
4. For topping, remove cake from oven and immediately spread with marshmellow cream on top. Let cool.
5. For icing, combine powdered sugar, cocoa, evaporated milk and butter. Mix thoroughly. Spread on top of marshmellow cream.

%%%

From: shrini@wings.oscs.montana.edu (Yvette)

MOIST CHOCOLATE CAKE

=====

(Serves 8)

Ingredients:

-----

- 1 1/2 cup flour
- 1/2 tsp. salt
- 1 cup white sugar
- 3 Tbs. cocoa powder
- 1 tsp. baking soda
- 1 tsp. vanilla extract
- 1 Tbs. vinegar
- 5 Tbs. soy margerine (I use vegetable oil) melted
- 1 cup cold water
- 1/2 cup semi-sweet chocolate bits (optional)

Instructions:

-----

Using a fork, combine all ingredients except vanilla, oil and vinegar in an 8" square pan. Stir in vanilla, vinegar, oil. Pour water over all. Stir well.

350F oven for 30-35 minutes

%%%

From: arielle@taronga.com (Stephanie da Silva)

MOIST LEMON CAKE

=====

Ingredients:

-----

- 4 eggs
- 8 oz butter
- 8 oz sugar

8 oz self-rising flour  
juice of 2 lemons  
3 tblsp icing sugar

Instructions:

-----

Cream butter and sugar. Add beaten eggs and sifted flour alternately. Turn into an 8 x 8 or 9 x 9 square or round pan. Bake at 400F for 50 minutes.

Boil lemon juice and sugar. Remove cooked cake from oven & immediately pour boiling lemon mixture over. Cool in pan.

Variations -- try different juices -- orange juice, cranberry, pineapple.

This cake keeps very well.

%%%

From: P.L.Karas

NEARLY FAT FREE MICROWAVE CHOCOLATE CAKE

=====

Ingredients:

-----

1/4 cup Hershey's cocoa (I use an alkalized cocoa, it's better)  
2/3 cup hot water, divided  
3/4 cup + 2 tblsp all-purpose flour  
1 cup sugar  
1/2 tsp baking soda  
1/4 tsp baking powder  
1/4 tsp salt (optional)  
1/4 cup + 2 tblsp sugar-free applesauce (you could try prune  
butter - I've heard this works too)  
2 egg whites, slightly beaten with fork  
2 tsp vanilla extract

Instructions:

-----

Spray round micro-proof baking dish, 7-1/4 X 2-1/4 inches or 8 X 1-1/2 inches with a vegetable cooking spray. Line bottom with a round of plastic wrap. Re-spray lightly.

In small micro-proof bowl combine cocoa and 1/3 cup water; microwave on high( full power) 40-50 seconds until very hot and slightly thickened.

In medium bowl combine flour, sugar, baking soda, baking powder and salt. Wisk or stir dry ingredients together until thoroughly mixed.

In another small bowl combine the applesauce, the remaining 1/3 cup hot water, egg whites, and the vanilla.

Add the chocolate mixture to the applesauce mixture and blend. Add the applesauce/chocolate mixture to the dry ingredients and stir together with a fork or whisk. Blend ingredients gently and as little as possible to achieve mostly smooth batter. If you overbeat, you will get a rubbery texture in the cake.

Pour batter into the prepared pan. Microwave on high 5-6 minutes without turning until cake begins to pull away from sides (some moist spots may remain but will disappear on standing). Let stand 5 minutes; invert onto serving plate. Peel off plastic wrap; cool. Frost. Serve. Makes 1-8 inch layer.

%%%

From: arielle@taronga.com (Stephanie da Silva)

#### NO BAKE CHEESECAKE

=====

#### Ingredients:

-----

2                  eggs separated  
 1 cup              milk  
 2 envelopes      unflavoured gelatin  
 1 cup              sugar  
 1/4 tsp           salt  
 1 tsp             grated lemon peel  
 3 cups            creamed cottage cheese  
 1 tblsp          lemon juice  
 1 tsp             vanilla extract  
 unbacked crumb crust  
 1 cup             heavy cream  
 chopped nuts or canned fruit for garnish

#### Instructions:

-----

In small bowl, beat egg yolks with milk until mixed; in 2-quart saucepan, stir gelatin with sugar and salt.

Stir yolk mixture into gelatin mixture. Cook over medium heat, stirring, until mixture thickens and coats spoon. Remove from heat; add lemon peel; cool. Into large bowl, press cottage cheese through sieve; add lemon juice and vanilla. Add gelatin mixture. Chill about 30 minutes, stirring until mixture mounds when dropped from spoon.

Meanwhile, press half of crust mixture in bottom of 9-inch springform

pan.

In small bowl with mixer at high speed, beat egg whites just until stiff peaks form; spoon onto gelatin mixture. Beat cream until soft peak form; spoon onto egg whites; fold egg whites and cream into gelatin mixture. Pour gelatin mixture into prepared springform pan.

Sprinkle top with remaining crumb mixture and refrigerate until firm.

%%%

From: hz225wu@unidui.uni-duisburg.de (Micaela "Stayka" Pantke)

(BTW, 180 degrees Celsius = 356 degrees Fahrenheit). Enjoy!

OMA PANTKES MARMORKUCHEN  
=====

White Dough

-----

- 250 g butter
- 250 g sugar
- 500 g flour
- ca. 2 cups milk
- 3--4 eggs
- 15--20 g vanilla sugar
- 1 pkg baking-powder (~2-3 tsp)
- 1 flask rum flavoring (~2 tsp)

Instructions:

-----

Stir butter, sugar, and eggs until foamy. Sieve flour, and leave about 1 tbsp of it. Stir flour, milk and rum flavoring into the butter/sugar/egg mass.

When the dough is ready, mix the baking-powder with the rest of the flour and add to the dough.

Dark Dough

-----

- 5 tbsp dark cocoa (the real thing)
- 7 tbsp sugar
- 1 tbsp soluble coffee
- 2 tbsp strong rum
- 5--10 g vanilla sugar
- 1 tsp baking-powder
- 1 dash milk
- 10 tbsp white dough

Instructions:

-----

Mix cocoa, coffee, sugar, rum and baking-powder with a little bit of milk. This stuff should be a little bit thicker than the white dough. If you accidentally poured a little bit too much milk in the cocoa mass, you can add a small amount of flour until you have the right consistency.

When the cocoa stuff is well blended, add ten good tablespoons of the white dough and blend well as well. (funny pun...)

Oil baking pan, and dress with bread-crumbs. Then fill in alternatingly white and dark dough.

Heat oven to 180 deg C and bake one hour and five minutes.

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From: arielle@taronga.com (Stephanie da Silva)

OREO CHEESECAKE  
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Ingredients:  
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Crust:  
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- 25 Oreos (2.5 cups crumbs)
- 4 Tblsp unsalted butter, melted

Instructions:  
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Preheat oven to 425F. Butter bottom and sides of springform pan. Break cookies and put into food processor fitted w/ metal blade. Process til crumbs. Add butter, mix til blended. Pour into pan; press evenly over bottom and 2/3 up sides. Refrigerate while preparing filling.

Filling:  
-----

- 32 oz cream cheese at room temp
- 1.25 cups sugar
- 2 Tblsp flour
- 4 large eggs at room temp
- 3 large egg yolks at room temp
- 1/3 cup whipping cream
- (feel those arteries clogging yet? wait--there's more!)
- 1 tsp vanilla
- 1.75 cups coarsely chopped Oreos (about 15 cookies)

Instructions:

-----  
 Beat cream cheese in large bowl with electric mixer on medium until smooth. Scrape down sides. Add 1.25 cups sugar, beating until lite and fluffy, about 3 minutes, scraping down occasionally. Mix in flour. While beating continuously, add eggs & yolks; mix until smooth. Beat in cream and 1 t. vanilla til well blended.

Pour 1/2 the batter into prepared crust. Sprinkle with chopped Oreos. Pour remaining batter over; smooth with spatula. Some oreos may rise to the top.

Put pan on baking sheet. Bake in 425F oven 15 minutes. Reduce oven temp to 225F and bake for additional 50 minutes or until set.

#### Topping:

-----  
 1/4 cup sugar  
 1 tsp vanilla  
 2 cups sour cream

#### Instructions:

-----  
 Remove cake from oven & increase temp to 350F. Stir together sour cream, vanilla, and sugar. Spread mixture evenly over cake top. Return to 350F oven and bake 7 minutes or til topping begins to set. Remove from oven; cool in draft-free place to room temp. Cover & refrigerate several hours or overnight.

Can be refrigerated up to 3 days (if it lasts that long). Serves 10-12. Before serving, remove sides of springform.

%%%%%%%%%

From: jjmorris@gandalf.rutgers.edu (Joyce Morris)

#### PASSOVER CAKE

=====

#### Ingredients:

-----  
 9 e ggs  
 1-3/4 cups sugar  
 juice and grated rind of one lemon  
 1/2 cup potato starch  
 1/2 cup matzo cake flour

#### Instructions:

-----  
 Preheat oven to 350 degrees, a moderate oven.

Separate 7 eggs. Beat whites until stiff but not dry. Add two whole eggs to the yolks and start beating. Gradually add sugar, lemon juice and rind while continuing to beat. Add potato starch and matzo cake flour.

Carefully but thoroughly fold in beaten whites. Bake in an ungreased 10-inch tube pan for 40-50 minutes. Invert pan until cool [If you are lucky you will need to put it on a wine or Coke bottle]. Remove from pan.

Variations:

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- 1) Add cut dried fruit such as apricots, prunes, and raisins.
- 2) Add chopped nuts.
- 3) Use orange juice concentrate instead of lemon juice and orange rind instead of lemon rind [especially good with nuts].
- 4) Use apricot nectar instead of lemon juice and use chopped dried apricots.
- 5) Use nuts and dried fruit.
- 6) Use only 1/3 cup potato starch and 1/3 cup matzo cake meal. Add 1/3 cup cocoa powder. Use up to 3 Tablespoons of Sabra liqueur to substitute for lemon juice [yes you can get it kosher for Passover].
- 7) Do chocolate substitution and add chocolate chips.
- 8) Do chocolate substitution and add nuts.

If you use nuts, fruit or chocolate chips, use some of the matzo cake flour to lightly coat. Fold in with egg whites and they will not sink as badly to the bottom.

%%%

[mara](#)

# COLLECTION: Cakes Vol.4 (of 5)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Thu, 12 Aug 93 09:26:22 +0200

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From: arielle@taronga.com (Stephanie da Silva)

PEANUT BUTTER AND JELLY CHEESECAKE

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(10 to 12 servings)

Ingredients:

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- 1 cup graham cracker crumbs
- 3 tbs sugar
- 2 tbs margarine

Combine crumbs, sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 325 for 10 minutes.

- 2 8-ounce packages cream cheese, softened
- 1 cup sugar
- 1/2 cup chunk style peanut butter
- 3 tbs flour
- 4 eggs
- 1/2 cup milk
- 1/2 cup grape jelly

Instructions:

-----

Combine cream cheese, sugar, peanut butter, and flour, mixing at medium speed on electric mixer until well blended. (Batter will be very stiff.) Add eggs, one at a time, mixing well after each addition. Blend in milk; pour over crust. Bake at 450 for 10 minutes. Reduce oven temperature to 250; continue baking for 40 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Stir jelly until smooth; drizzle over cheesecake in lattice design. Chill.

Variation:

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Substitute 1 cup old fashioned or quick oats, uncooked, 1/4 cup chopped peanuts, and 3 tbs packed brown sugar for graham cracker crumbs and sugar in crust.

I have made this without the jelly, and also with strawberry jelly. The jelly is more a matter of presentation, so it's up to you.

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From: arielle@taronga.com (Stephanie da Silva)

PEANUT BUTTER-BUTTERMILK CHOCOLATE CAKE  
=====

Ingredients:

-----

- 2 C Flour
- 2 C Sugar
- 1/2 t Salt
- 1/2 C Margarine
- 1 C Water
- 1/2 C Vegetable Shortening
- 3 T Cocoa ( heaping )
- 2 Eggs ( beaten )
- 1 t Baking Soda
- 1/2 C Buttermilk
- 1 t Vanilla
- 2 T Peanut Butter

Instructions:

-----

Place in large mixing bowl: Flour, Sugar, and Salt. (Combine Mixture)

Place in saucepan: Margarine, Water, Shortening, and Cocoa. Bring to boil and pour over flour mixture. Mix Well.

Place in another bowl: eggs, Baking Soda, Buttermilk, and Vanilla. Mix Well add this mixture to hot mixture. Mix Well.

Bake in greased and floured 9 x 13-inch pan at 350F for 15-20 min.

While cake is HOT spread very thin layer of Peanut Butter on it. (You may not use all of the Peanut Butter!)

Icing:

-----

- 1/2 C Margarine
- 3 T Cocoa ( heaping )
- 16 oz 1 Box Powdered Sugar
- 1 t Vanilla
- 1/2 C Chopped Nuts ( Optional )
- 6 T Milk

Melt Margarine and Cocoa in saucepan, but DO NOT BOIL, Mix Well. Take off heat and add powdered sugar, Vanilla, Nuts, and Milk ( add just

enough milk to make the icing thin enough to spread). Mix Well. ICE  
CAKE WHILE HOT.

%%%

From: arielle@taronga.com (Stephanie da Silva)

PESTO AVOCADO TORTA  
=====

Ingredients:

- 
- 2 pkg (8 ounces each) cream cheese, softened
- 2 cups butter, softened
- 2 avocados
- French bread
- Pesto

Instructions:

-----

Prepare pesto. Line 9 x 5 x 3-inch loaf pan with foil. Beat cream cheese and butter together until smooth. Spoon about 1 1/2 cups cream cheese mixture into bottom of loaf pan; spread evenly. Spread pesto over cream cheese layer. Spoon another 1 cup cream cheese mixture over pesto, spreading evenly. Halve, seed and peel avocados. Cut each half into 8 slices but do not pull apart. Lay sliced avocado halves on cream cheese layer and top with remaining cream cheese mixture. Cover and refrigerate 6 to 8 hours or overnight.

Thirty minutes before serving, lift torta from loaf pan and remove foil. Serve with large slices of French bread.

Pesto:

- 
- 1 cup fresh spinach
  - 1/2 cup fresh basil leaves
  - 1/3 cup grated Parmesan cheese
  - 1/3 cup olive oil
  - 1/4 cup pine nuts
  - 1 clove garlic, crushed

Blend all ingredients in blender or food processor until smooth.

%%%

From: arielle@taronga.com (Stephanie da Silva)

PINA COLADA CHEESECAKE  
=====

Ingredients:

-----  
Filling:

-----  
 2 envelopes unflavoured gelatin  
 3/4 cup sugar  
 1 can pineapple juice (6 oz)  
 3 eggs, separated  
 3 large packages (8 oz) cream cheese  
 1/4 cup dark Jamaican rum  
 1/4 tsp coconut extract

## Topping:

-----  
 2 cans (8 oz) crushed pineapple in syrup  
 2 tblsp sugar  
 1 tblsp cornstarch

## Crust:

-----  
 1 1/2 cups vanilla wafer crumbs  
 1 cup flaked sweetened coconut  
 1/3 cup butter, melted

## Instructions:

-----  
 Crust: combine ingredients. Mix well. Press mixture evenly over bottom and sides of an 8 or 9 inch pan. Chill.

Filling: mix gelatin and 1/2 cup sugar in saucepan. Add pineapple juice. Let stand until gelatin has softened. Place over low heat; stir until gelatin dissolves. Remove from heat. In large bowl, beat egg yolks well. Gradually beat hot gelatin mixtures into egg yolks. Let cool.

In medium bowl, beat cream cheese until fluffy. Add to gelatin mixture; beat until well blended. Stir in rum and coconut extract. Refrigerate gelatin mixture to chill. Stir frequently as mixture thickens. When gelatin mixture is consistency of unbeaten egg whites, remove from refrigerator.

In large bowl, beat egg whites until foamy. While beating, add remaining 1/4 cup sugar, 1 tablespoon at a time, until whites hold stiff peaks. Fold egg whites into thickened gelatin mixture. Turn into prepared crust. Refrigerate for 6 hours or as long as overnight.

Topping: combine ingredients in saucepan. Stir until cornstarch dissolves. Cook over medium heat, stirring, until sauce boils and thickens slightly. Chill. Spoon sauce over top of cheesecake.

%%%%%%%%%

From: wilkins@renoir.scubed.com (Darin Wilkins)

PINEAPPLE-CARROT CAKE

=====

Ingredients + Instructions:

-----

Sift together:

-----

- 2 C flour
- 2 tsp baking soda
- 1 1/4 tsp salt
- 2 tsp cinnamon

Mix well together:

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- 4 eggs
- 2 C sugar
- 1 C oil, or melted butter.

Add to liquid mixture (beat well after each addition):

-----

- 2 C grated carrots
- 2 C crushed pineapple (well drained)
- 1 C walnuts, or fresh coconut.

Add sifted dry ingredients. Mix well.

Pour into greased and floured 9x13-inch pan. Bake at 350 F for 40 minutes.

%%%

From: howard@cs.uiuc.edu (Bonnie)

PINEAPPLE UPSIDE DOWN CAKE

=====

I too take a cake mix - however, when I add the liquid, I use the pineapple juice instead of water. It just adds a little more favor to the dessert - I also melt butter or margarine - whichever your budget allows - then sprinkle over the butter your brown sugar and I also add nuts - then put your pineapple rings attractively arranged in the bottom of your pan - and you can put the cherries in there too.

To firm up your cake - you can add about a half package of instant pudding mix to it. It seems to make the cake rise higher and have more texture.

I am sure any yellow cake recipe could be used if you have an aversion to using prepared mixes.

Enjoy!!! BTW, I have used fruit cocktail when I didn't have any pineapple rings in the house - this makes an attractive dessert.

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From: mworkman@vm.cc.purdue.edu (Maggie Workman)

POOR MAN'S CAKE

=====

Ingredients:

-----

- 1 lb. raisins
- 2 cups sugar
- 3 cups water
- 4 Tbsp shortening
- 1/2 tsp salt
- 2 tsp baking soda
- 1 tsp allspice
- 1 tsp cinnamon
- 4 cups flour
- 1 cup chopped nuts

Instructions:

-----

Cook for 10 minutes the raisins, sugar and water. Add the shortening and let cool. Add the remaining ingredients. Bake at 300 degrees for 45 min.

%%%

From: twain@milton.u.washington.edu (Barbara Hlavin)

POPPY SEED BUNDT CAKE

=====

Ingredients:

-----

- Duncan Hines yellow cake mix
- Instant vanilla pudding
- 4 eggs
- 1/2 cup cream sherry
- 1/2 cup vegetable oil
- 1/3 cup poppy seeds
- 1 cup lemon lowfat yogurt

Instructions:

-----

Beat all ingredients together for five minutes. Grease and flour bundt pan. Bake 50 minutes at 325 degrees.

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From: arielle@taronga.com (Stephanie da Silva)

POPPYSEED CAKE  
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Ingredients:

-----

- 1/4 C Butter
- 1 C Sugar (or 3/4 C honey, or 3/4 C maple syrup)
- 2 Eggs
- 2 C Flour
- 2-1/2 tsp Baking Powder
- 1/4 tsp Cinnamon
- 1/4 tsp Salt
- 1/2 tsp Nutmeg
- 1/2 C Milk
- 1/2 C Water
- 1/3 C Poppyseed
- 2 T Rose or Orange Flower Water (or 1/2 tsp. Almond Extract)
- 1/2 C Golden Raisins, dredged in flour (Opt.)

Instructions:

-----

Heat oven to 350o F. Grease & flour 2 9"x5" loaf pans Cream butter & sugar. Add eggs one at a time, beating well after each addition. In a separate bowl, mix together all dry ingredients, except raisins and poppyseeds. In a measuring cup mix milk, water & flavoring. There should be just over 1 cup liquid.

Add dry mixture and liquids alternately to creamed mixture, beating well after each addition. Add poppyseeds and blend thoroughly, then add the raisins and stir them in gently by hand (to prevent the flour-coating from coming off which will send all the raisins to the bottom of the cake!)

Pour batter into prepared pans and bake appx. 1 hour 10 minutes (till the edges pull away from the sides of the pan, and a skewer stuck in the center comes out clean). This is a very densely textured cake, not like the standard white-cake type of poppyseed cake.

%%%

From: arielle@taronga.com (Stephanie da Silva)

PRINCESS TORTE  
=====

## Ingredients:

-----

3 eggs  
 2/3 cup sugar  
 1/4 cup sugar (additional)  
 1/3 cup each of potato flour and flour  
 1 tsp baking powder  
 2 tsp vanilla  
 2 egg yolks  
 1 envelope gelatin  
 1/4 cup cold water  
 1 1/2 cups heavy cream

## Green Marzipan:

-----

1 8-ounce can almond paste  
 1/2 cup confectioners' sugar  
 3 drops of green food coloring  
 1 tablespoon egg white

## Instructions:

-----

In a bowl beat together 3 eggs and 2/3 cup sugar until the mixture is very light. Sift together 1/3 cup each of potato flour and flour and 1 teaspoon baking powder. Add 1 teaspoon vanilla to the egg mixture and fold in the flour mixture. Pour the batter into two 9-inch round cake pans, buttered and floured, and bake the layers in a moderate oven (350 degrees F.) for 15 minutes, or until they test done. Let the layers cool on a wire rack for 5 minutes and turn them out on the rack to cool completely.

In a bowl beat together 2 egg yolks and 1/4 cup sugar until the mixture is light. In a small bowl sprinkle 1 envelope gelatin over 1/4 cup cold water to soften and set it over hot water until it is dissolved. Add the gelatin to the yolk mixture with 1 teaspoon vanilla. Fold in 1 1/2 cups heavy cream, whipped. Spread 1 cake layer with some of the cream, top it with the other layer, and spread the top and sides with the remaining cream.

## Prepare green marzipan:

-----

In a bowl combine one 8-ounce can almond paste, 1/2 cup confectioners' sugar, 3 drops of green food coloring, and 1 tablespoon egg white until the mixture is smooth. Form it into a ball, sprinkle it lightly with sifted confectioners' sugar, and wrap it in wax paper. Chill the marzipan for 1 hour. Sprinkle a 16-inch piece of wax paper with sifted confectioners' sugar and put the marzipan ball on it. Top the ball with another piece of wax paper and roll it out into a 15-inch circle. Remove the top piece of wax paper, lay the marzipan, paper side up, on the cake, and peel off the paper. Press the marzipan against the sides of the cake and trim off any excess around the bottom. Dust the top of

the torte with sifted confectioners' sugar.

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From: arielle@taronga.com (Stephanie da Silva)

PUMPKIN CHEESECAKE (1)

=====

Ingredients:

-----

- 2 Tbs butter, softened
  - 1/3 c gingersnap crumbs
  - 4 pkg (8 oz.) cream cheese, at room temp.
  - 1 1/2 c firmly packed dark brown sugar
  - 5 eggs
  - 1/4 c all-purpose flour
  - 1 tsp cinnamon
  - 1 tsp allspice
  - 1/4 tsp ground ginger
  - 1/4 tsp salt
  - 2 c pumpkin puree
- Maple syrup and walnut halves for garnish

Instructions:

-----

Generously butter a 9 in. springform pan with the softened butter. Sprinkle gingersnap crumbs into the pan and shake to evenly coat the sides and bottom. In a large bowl, beat cream cheese until fluffy. Gradually beat in the brown sugar. Add the eggs, one at a time, mixing thoroughly after each. Sift in flour, cinnamon, allspice, ginger, and salt. Blend well. Beat in pumpkin puree and pour into the pan. Bake at 325oF for 1 1/2- 1 3/4 hr. Test center with a toothpick. Remove from oven and cool for 1 hr. Remove the ring and let the cake finish cooling to room temperature. Refrigerate, covered, until chilled. Serve peices drizzled with a little (2 tsp?) maple syrup and a couple of walnut halves for garnish.

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From: arielle@taronga.com (Stephanie da Silva)

PUMPKIN CHEESECAKE (2)

=====

Ingredients:

-----

- 1/3 c margarine
- 1/3 c sugar
- 1 egg
- 1 1/4 c flour

2 (8 oz) pkgs cream cheese  
 3/4 c sugar  
 2 c fresh or canned pumpkin (I like fresh)  
 1 t cinnamon  
 1/4 t nutmeg  
 Dash salt  
 2 eggs

Instructions:

-----

Cream margarine, sugar until light and fluffy. Blend in egg. Add flour and mix well. Press dough on bottom & 2" high on sides of 9" springform pan or a high sided cake pan. Bake at 400F for 5 min. Reduce temperature to 350F.

Combine softened cream cheese and sugar, mixing at medium speed on electric mixer till well blended. Blend in pumpkin, spices and salt. Mix well. Add eggs, one at a time, mixing well after each addition. Pour mixture into pastry lined pan; smooth surface to edge of crust. Bake at 350F for 50 min. Take knife and loosen cake from rim of pan. Cool before removing from pan. Chill. Garnish with whipped cream just before serving if desired.

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From: arielle@taronga.com (Stephanie da Silva)

PUMPKIN CHEESECAKE (3)  
 =====

Ingredients:

-----

Pastry:

-----

1 cup flour  
 1/4 cup sugar  
 1 tsp vanilla  
 1 egg yolk  
 1/4 cup butter, softened

Filling:

-----

2 1/2 lb packaged cream cheese, softened  
 3/4 cup packed light brown sugar  
 1 cup sugar  
 3 Tbsp flour  
 3/4 tsp ground allspice  
 3/4 tsp ground ginger  
 1/2 tsp ground cinnamon  
 1 lb canned pumpkin

- 2 egg yolks
- 5 eggs
- 1 tsp vanilla extract
- 1/4 cup heavy cream

Instructions:

-----

Preheat the oven to 400 deg. F. Grease the bottom and sides of a 9 inch diameter 3 inch deep spring- form pan. Prepare the pastry by stirring flour and sugar together in a bowl. Cut in butter, egg yolk and extract. Work the dough (which will be very crumbly) with hands to complete the mixing. Evenly press the dough on the bottom and up the sides (to within 1/2 inchcm" of the top) of the springform pan. Bake in the preheated oven for 10 minutes, or until golden brown. Remove and set aside to cool while preparing the filling.

Increase the oven temperature to 475 deg. F. Beat the cream cheese in a large bowl until smooth and soft. Beat in the sugars, flour, spices and pumpkin until well blended. Add egg yolks and eggs one at a time, beating well after each addition. Add vanilla extract, beat in well. Stir in the cream.

Pour filling into the pastry crust. Bake for 12 minutes. Without opening the oven door, reduce the oven temperature to 200 deg. F degrees and leave the cheesecake in the oven for an additional 1 hour and 15 minutes. At the end of the baking time, turn off the oven, but leave the cheesecake sitting inside (without opening the door) until the oven cools (about 2 to 3 hours). Remove from the oven, refrigerate overnight.

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From: arielle@taronga.com (Stephanie da Silva)

PUMPKIN CHEESECAKE (4)

=====

(Serves 12)

Ingredients:

-----

- 1 1/2 cups crushed zwieback
- 3 tblsp sugar
- 1/4 cup butter, melted
- 2 8-oz packages cream cheese, softened
- 1 cup canned pumpkin
- 3/4 cup sugar
- 1 tsp vanilla
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/4 tsp salt

4 eggs  
 1 cup light cream  
 1 cup dairy sour cream  
 2 tblsp sugar  
 1/2 tsp vanilla

Instructions:

-----

For crust, combine crushed zwieback, 3 tablespoons sugar, and melted butter. Press into bottom and 2 inches up sides of 9-inch springform pan. Bake in a 325 oven for 5 minutes.

For filling, in a large mixer bowl combine the softened cream cheese, pumpkin, the 3/4 cup sugar, the 1 teaspoon vanilla, cinnamon, ginger, nutmeg, and salt. Beat till blended.

Add eggs, beating with electric mixer on low speed just till blended. DO NOT OVERBEAT. Stir in the light cream. Turn into crust-lined pan.

Bake in a 325 oven for 50 minutes. Combine the sour cream, the 2 tablespoons sugar and the 1/2 teaspoon vanilla; spread over cheesecake. Bake 5 minutes more. Chill.

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From: arielle@taronga.com (Stephanie da Silva)

PUMPKIN CHEESECAKE TORTE  
 =====  
 (makes 10 to 12 servings)

Ingredients:  
 -----

Crust:  
 -----  
 1 1/2 c graham cracker crumbs  
 1/3 c butter or margarine, melted

Filling:  
 -----  
 12 oz. cream cheese, softened  
 5 eggs, divided  
 1 1/4 c granulated sugar, divided  
 1 t vanilla extract  
 1 3/4 c solid pack pumpkin (16 oz can)  
 1/2 c milk  
 1 t ground cinnamon

Topping:  
 -----

1 cup heavy cream, whipped  
slivered candied ginger(optional)

Instructions:

-----  
For crust: In medium bowl, combine graham cracker crumbs and butter. Spray 12x8x2-inch baking dish with non-stick cooking spray. Press crump mixture onto bottom of dish.

For filling: In food processor or mixer bowl, combine cream cheese, 2 eggs, 1/2 cup sugar, and vanilla until smooth and well blended. Pour mixture over crust. Bake in preheated 350 degree F oven for 15 minutes. In medium bowl, stir together remaining eggs, remaining sugar, pumpkin, milk, and cinnamon until well blended. Carefully spoon pumpkin mixture evenly over cream cheese layer; smooth top. Return to 350 degree F oven; bake an additional 40 to 45 minutes, or until pumpkin is set. Cool and chill.

For topping: Pipe or spoon whipped cream over top; garnish with slivered candied ginger if desired. Cut into squares to serve. May also be served as a frozen desert.

Nutritional information per serving, 1/12 of recipe; calories 385; protein 7g; carbohydrate 34g; fat 26g; cholesterol 162mg; sodium 250mg; potassium 210mg.

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From: arielle@taronga.com (Stephanie da Silva)

PUMPKIN MARBLE CHEESECAKE

=====

Ingredients:

-----

1 1/2 cups gingersnap crumbs  
1/2 cup finely chopped pecans  
1/2 cup margarine

Combine and press onto bottom and 1 1/2" up the sides of a 9" springform pan. Bake at 350 for 10 minutes.

2 8-oz pkg cream cheese, softened  
3/4 cup sugar  
1 tsp vanilla  
3 eggs  
1 cup pumpkin puree (canned or fresh)  
3/4 tsp cinnamon  
1/4 tsp ground nutmeg  
1/4 tsp ground ginger

Instructions:

-----

Combine cream cheese, 1/2 cup sugar, and vanilla. Mix at medium speed until well blended.

Add eggs, one at a time, mixing well after each addition. Reserve 1 cup of batter.

Add remaining sugar, pumpkin, and spices to batter and mix well. Spoon batters alternately over crust and cut through mbatters with knife to make marble effect.

Bake at 350 for 55 minutes. Turn off oven and leave pan in oven while it cools down. Loosen cake from rim of pan. Chill.

I like to garnish this with little mounds of whipped cream sprinkled with cinnamon.

%%%

From: arielle@taronga.com (Stephanie da Silva)

PUMPKIN ORANGE CAKE

=====

Ingredients:

-----

- 2 1/2 cups sugar
- 1 cup vegetable oil
- 4 large eggs
- 1 can (or 16 oz fresh) pumpkin
- 1 tblsp grated orange peel
- 3 cups all-purpose flour
- 2 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1/2 tsp ground allspice
- 1/8 tsp ground cloves
- 2/3 cup orange juice
- 1 cup pecan pieces (optional)

Instructions:

-----

In a large mixing bowl, beat sugar, oil and eggs. Stir in pumpkin and orange peel. In another bowl, sift together flour, baking soda, cinnamon, salt, baking powder, allspice and cloves. Add to creamed mixture alternating with orange juice. Pour batter into a greased and floured 12 cup bundt pan. Bake at 350F for 50 to 55 minutes or until a cake tester inserted in middle comes out clean. Cool 5 minutes; invert onto wire rack. Cool thoroughly. Spoon orange glaze over cake.

Orange glaze:

-----

1 1/2 cups confectioners sugar  
1 tsp grated orange peel  
1-2 tblsp of orange juice

Blend together to spreading consistency

%%%

From: arielle@taronga.com (Stephanie da Silva)

PUMPKIN WALNUT CHEESECAKE

=====

Ingredients:

-----

1 pkg (6 ounces) zwieback crackers, crushed (app. 1.5 cups)  
1 cup sugar (divided as 1/4 cup and 3/4 cup)  
3/4 cup firmly packed light brown sugar  
6 tblsp butter, melted  
3 pkg (8 ounces each) cream cheese, softened  
5 eggs  
1 can (16 ounces) pumpkin  
1 3/4 tsp pumpkin pie spice  
1/4 cup heavy cream

For the topping you will need:

-----

6 tblsp butter, softened  
1 cup firmly packed light brown sugar  
1 cup coarsly chopped walnuts

Instructions:

-----

Blend zwieback crumbs, 1/4 cup sugar, and the 6 tablespoons melted butter. Press firmly over bottom and up sides of a lightly buttered 9-inch spring-form pan. Chill.

Beat the cream cheese until smooth. Add the 3/4 cup sugar and the 3/4 cup brown sugar, beating until well mixed. Beat in the eggs one at a time, until mixture is light and fluffy. Beat in the pumpkin pie spice and the heavy cream at low speed. Mix in the pumpkin. Pour into prepared pan.

Bake in a slow oven (325) for one hour and 35 minutes.

While pie is baking, mix the topping ingredients, first the butter and brown sugar until crumbly, then blending in the nuts.

After the one hour and 35 minutes, remove the pie from the oven. Spread the topping over it, and return it to the oven for 10 minutes.

Remove from oven and cool on a wire rack. Refrigerate for several hours, or overnight.

This cheesecake is rather large, and incredibly rich. Everyone always wants more than they can fit in their stomach! And the recipe! :-)

Serving suggestion: Some like this garnished with whipped cream and more walnuts, or with whipped cream and pecans.

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From: arielle@taronga.com (Stephanie da Silva)

RASPBERRY CHEESECAKE

=====

Ingredients:

-----

- 3/4 cup all purpose flour
  - 3 tblsp sugar
  - 1 tsp finely shredded lemon peel
  - 6 tblsp butter
  - 1 slightly beaten egg yolk
  - 1/2 tsp vanilla
  - 3 8-ounce packages cream cheese, softened
  - 1 cup sugar
  - 2 tblsp all purpose flour
  - 1/4 tsp salt
  - 2 eggs
  - 1 egg yolk
  - 1/4 cup milk
  - 3 cups fresh raspberries
- Raspberry Sauce

Instructions:

-----

For crust, combine the 3/4 cup flour, 3 tablespoons sugar, and 1/2 teaspoon of the lemon peel. Cut in butter till crumbly. Stir in 1 slightly beaten egg yolk and 1/4 teaspoon of the vanilla. Pat 1/3 of the dough onto the bottom of a 9-inch springform pan (with sides removed). Bake in a 400F oven for 7 minutes or till golden; cool. Butter sides of pan; attach to bottom. Pat remaining dough onto sides of pan to a height of 1 3/4 inches, set aside.

For the filling, beat cream cheese, remaining lemon peel, and remaining vanilla till fluffy. Combine the 1 cup sugar, the 2 tablespoons flour, and salt; gradually stir into cream cheese mixture. Add the 2 eggs and 1 egg yolk, beting at low speed just till combined. Stir in milk. Turn

into crust-lined pan. Bake in a 450F oven for 10 minutes. Reduce heat to 300F; bake 50 to 55 minutes more or till the center is set. Cool for 15 minutes. Loosen sides of cheesecake from pan with a spatula. Cool 30 minutes; remove sides of pan. Cool about 2 hours longer. Chill thoroughly. Top with raspberries and Raspberry Sauce.

Raspberry Sauce

- 1 10-ounce package frozen raspberries, thawed
- 1 tblsp cornstarch
- 1/2 cup currant jelly

Combine raspberries and cornstarch. Add jelly. Cook and stir till thickened and bubbly. Cook and stir 1 minute more. Strain and cool.

%%%

From: arielle@taronga.com (Stephanie da Silva)

RASPBERRY SWIRL CHEESECAKE

=====

Ingredients:

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Crust:

-----

- 1 9 oz package chocolate wafer cookies, finely crushed
- 1/4 cup butter, melted
- 1/4 cup firmly packed dark brown sugar

Filling:

-----

- 3 8 oz packaged cream cheese, softened
- 1 cup sugar
- 1 cup sour cream
- 3 eggs
- 2 tblsp lemon juice
- 3 tblsp flour
- 2 tsp vanilla extract
- 1 12 oz can raspberry dessert filling, strained

Instructions:

-----

Preheat oven to 325F. In medium bowl, combine cookie crumbs, butter and brown sugar. Press firmly on bottom and sides of a 9" springform pan. In large bowl, beat cheese until fluffy. Beat in sugar, sour cream and eggs until smooth. On low speed, add lemon juice, flour and vanilla, mix well. In medium bowl, stir 1/3 of the batter into strained raspberry filling Mix well. Pour remaining batter into prepared pan; using spoon, drop the raspberry filling into the plain batter. With

knife, swirl filling into batter. Bake 1 hour or until center is set. Carefully loosen top of cheesecake from teh edge of pan with a tip. Cool. Chill. Remove sides of pan. Garnish as desired.

%%

From: hz225wu@unidui.uni-duisburg.de (Micaela "Stayka" Pantke)

RED WINE CAKE

=====

Ingredients:

-----

- 300g butter
- 300g flour
- 250g sugar
- 6 eggs
- 1 pk vanilla sugar (~2-3 tsp)
- 1 pk baking powder (~2-3 tsp)
- 1/8l red wine
- 1 tsp cinnamon
- 3 tsp cocoa
- 150g rasped milk chocolate

Instructions:

-----

Stir everything together, then bake one hour at 180-195 degrees Celsius (about 356-383 degrees Fahrenheit).

%%

From: bettyj@maine.maine.edu (Betty Johnson)

RHUBARB CAKE

=====

Ingredients + Instructions:

-----

Spread about 4 cups rhubarb pieces in 9x13 pan.  
 Sprinkle with 1 pkg Strawberry Jello (dry powder) as evenly as possible.  
 Sprinkle 1/2 to 1 cup sugar over that.  
 Next layer is 1 pkg yellow cake mix (straight out of the box).  
 Last pour 1/2 to 1 cup water over everything. This should be done as evenly as possible, dampening as much of the cake mix power as you can.  
 Cover with foil and bake at 350 degrees for about 30 minutes.  
 Good warm, good cold, good plain and yummy with Cool Whip on top.

%%

From: vvdat@diamond.lerc.nasa.gov (Deborah A. Griffin)





3 lbs raisins  
4 lbs prunes-cooled  
nutmeg  
1 lb citron  
4 lemon skins  
2 cups sugar  
oil  
cinnamon

Instructions:

-----  
Brown almonds in oven. Chop almonds, raisins, walnuts, prunes, citron and grated lemons. Keep these fruits and nuts each in a separate bowl. Mix flour, sugar, eggs, oil and wine thoroughly. Add some water to make a stiff dough. Roll very thin. Use .25 lb. dough for each Sfogliatelli. Roll out and dip your hand in oil, put on dough. Now put a layer of each fruit and nuts, sprinkle some sugar, nutmeg and cinnamon, roll up and close ends. Bake 375o F oven until light brown.

\*I am guessing, but I wonder if a glass might equal a cup.

\*\*I think this might be a typing error at press.

Sorry about the US measurements.

Obviously, this recipe must be for a large group of people...a wedding, perhaps; alter amounts accordingly.

%%%

From: EHacklaend@admin.clemsonsc.ncr.com (Elaine Hacklaender)

Source: The Seven Chocolate Sins by Ruth Moorman and Lalla Williams.

SHEER PERFIDY

=====

[per-fi-dy: n., deliberate breach of faith, treachery]

Ingredients:

-----

8 (1.5 oz.) chocolate bars  
1 large can chocolate syrup  
2 cups sugar  
2 sticks butter, softened  
5 medium eggs (or 4 large)  
2 1/2 cups flour  
1/4 tsp soda  
1 cup buttermilk  
1 cup chopped nuts  
2 tsp vanilla  
3 Tblsp strong coffee

Instructionas:

-----

Melt candy in double boiler. In separate bowl, cream butter and sugar. Add eggs one at a time and mix well. Sift flour and soda together. Add, alternating with buttermilk, syrup and candy. Beat well. Add nuts, vanilla and coffee. Bake in greased tube pan 1 1/2 hours at 350.

%%%%%%%%%

From: sxdjd@orca.alaska.edu (David J. DeWolfe)

SOUR CREAM COFFEE CAKE

=====

Ingredients:

-----

Streusel Mix:

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- 1/2 cup brown sugar - packed
- 2 T flour
- 2 t cinnamon
- 2 T melted butter

Cake Mix:

-----

- 1/2 cup soft margarine
- 2 eggs
- 1 cup sugar
- 1 cup sour cream
- 2 cup flour
- 1/2 t baking soda
- 1 t baking powder

Instructions:

-----

- Mix streusel ingredients well and set aside.
- Cream the soft margarine, and add the eggs and beat well. Add sugar and beat again, add sour cream. beat all very well, and set aside.
- Sift together (or stir together gently) the flour, baking soda, and baking powder.
- Add - flour mixture to marg/egg/sugar mixture.
- Stir - gently until well mixed.
- Add - 1 t vanilla and stir in gently.



1 3-ounce package cream cheese  
1/4 tsp vanilla  
Milk  
2 tblsp unsweetened cocoa powder  
1/2 cup sifted powdered sugar

Instructions:

-----

In a small mixer bowl beat together the 1 cup powdered sugar and cream cheese till fluffy. Beat in the vanilla. If necessary, beat in enough milk (about 2 teaspoons) to make of pouring consistency. Reserve 1/4 cup of the mixture and set aside to decorate the top of the cake. Stir the cooa powder into the remaining mixture in the bowl. Add the 1/3 cup powdered sugar and beat till smooth. Use the cocoa mixture to spread between cake layers. Makes 2/3 cup filling; 1/4 cup icing.

Sweet Chocolate Glaze:

-----

3/4 cup sugar  
2 tblsp cornstarch  
1 cup water  
2 squares (2 ounces) German sweet chocolate, cut up  
1 1/2 tsp vanilla

Instructions:

-----

In a small saucepan combine the sugar, cornstarch and dash salt. Stir in water and chocolate. Cook; stir till chocolate is melted and mixture is thickened. Cook; stir 2 minutes more. Remove from heat; stir in vanilla.

Cover surface with clear plastic wrap or waxed paper. Let stand 10 to 15 minutes or till slightly cooled and of spreading consistency. Spread glaze over top and sides of cake. Chill cake till set. Makes 1 1/2 cups glaze.

%%%

From: arielle@taronga.com (Stephanie da Silva)

SRI LANKAN LOVE CAKE  
=====

Ingredients:

-----

7 eggs separated  
500g caster sugar (Thank God it's metric! :-))  
250g semolina  
375g raw cashews finely chopped  
2 T rose water  
2 T honey

- 0.5 t finely grated lemon rind
- 0.5 t ground mace/nutmeg
- 0.5 t ground cardamom
- 0.5 t almond essence (optional)

Algorithm:

-----

1. Grease and line a 20cm square tin with two layers of grease-proof paper.
2. Beat the yolks and sugar until light and creamy.
3. Stir in the rest of the ingredients other than the egg whites.
4. Beat egg whites until they are firm peaks. Mix this with the rest and put it into the tin.
5. Bake at 150C for an hour. The cake should be evenly golden brown on top and feel firm to the touch. If the top should get brown too quickly, cover the top with greased paper or foil. The center will finish up moist - so don't use the skewer test.
6. Remove from the oven and leave it in the tin till quite cold. (Do not attempt to take the cake out.) Cut into pieces in the tin and take out the pieces.

%%%

From: kyoung@prstorm.bison.mb.ca (kyoung)

Source: Mrs. Witty's Home-Style Menu Cookbook by Helen Witty

STACK CAKE

=====

(Serves 8)

Ingredients:

-----

- Unsalted butter or oil and all-purpose flour for coating the pans
- 2 large eggs
- 3/4 cup granulated sugar
- 1 1/2 tsp finely
- grated lemon zest (colored rind only, no pith)
- 1 1/4 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 3 tblsp melted unsalted butter, cooled slightly
- 3/4 cup milk
- 1 tsp vanilla extract

Filling:

-----  
3/4 cup granulated sugar  
1/3 cup all-purpose flour  
1/2 tsp salt  
2 large eggs  
2 cups light cream, or half cream and half milk  
1 1/2 tsp finely  
grated lemon zest (colored rind only, no pith)  
1 tsp vanilla extract

Topping:

-----  
Sifted confectioner's sugar  
Optional garnish: Strawberries or other fresh fruit

Instructions:

-----  
Layers: Line the bottoms of two round 8-inch layer pans with aluminum foil, trimmed to fit; butter or oil the foil and the sides of the pans, dust with flour, knock out excess, and set aside. (If preferred, four pans may be used to bake the layers.)

Preheat the oven to 360 degrees, approximately halfway between the 350 degree F and 375 degree F markings.

Beat the eggs with a mixer at high speed until fluffy, then gradually beat in the sugar; add the lemon zest; beat the mixture until thick and pale.

Meanwhile, sift together the flour, baking powder, and salt.

Beat the melted butter into the eggs and sugar, then beat in the dry ingredients and milk alternately at slow speed, starting and finishing with dry ingredients. Beat in the flavoring,

Spread the batter in the pans, bang each pan on the counter twice to level the batter, and bake 15 to 18 minutes, until the cake shrinks slightly from the sides and is light gold on top. Cool the layers briefly in the pans, then turn onto cake racks, remove the foil, and cool.

Filling: Whisk together the sugar, flour and salt.

In a saucepan, whisk the eggs to mix well; whisk in the cream, then the dry ingredients. Add the lemon zest.

Cook the custard, stirring constantly, over medium heat until it thickens; boil it for a minute or two, stirring.

Cool to lukewarm, whisking now and then; add the vanilla.

Assembling the cake: With a serrated knife, split each layer in two (if

you've made four layers, don't split them). Place a layer on a serving plate; spread one-third of the filling over it in a thick layer, keeping the filling 1/2 inch from the edges; add the remaining layers and filling, topping the cake with the best-looking top surface. Press the top lightly to encourage small swags of filling to emerge between the layers.

Sift confectioner's sugar over the top. To make a lacy pattern - a classic prettification - first lay a paper doily on the cake, sprinkle with sugar, ,rd-serving time.

%%%

From: capnal@aqua.who.edu (Al Duester)

STOLLEN

=====

Ingredients:

-----

Dough:

-----

- 2 pkg yeast
- 1/2 cup warm water
- 1 cup milk
- 1/3 cup butter
- 1/4 cup sugar
- 1/2 tsp salt
- 1 tsp vanilla (more, more, more,.....)
- 1 egg
- 3-1/2 cups flour

Filling:

-----

- 1/2 cup sugar
- 2 Tbsp butter, softened
- 1/2 tsp cinnamon
- 1/4 cup sliced, blanched almonds
- 1 cup raisins
- 1 cup chopped citron (I use an 8 oz. wt. tub)

Brush with:

-----

- 1 egg & 1 tsp water, beaten
- top with 1/2 cup sliced almonds

Instructions:

-----

Dissolve yeast in water. Heat milk until bubbles form around edge (I just nuke till hot enough to). Pour over butter, sugar, & salt in large



minutes, or until a cake tester inserted in the centers of the layers comes out clean.

While the cake is cooling, wash and hull the strawberries. Chop enough strawberries to make one cup (1/4 liter); reserve the remaining berries. Fold the chopped strawberries into one cup (1/4 liter) of the whipped cream. Place one cake layer, top side down, on a serving plate. Spread it with the strawberry-cream filling. Top with the second cake layer, top side up (I'd put the bottom side up myself, in order to make a flat surface).

Slice the reserved strawberries lengthwise. Arrange the sliced strawberries on top of the cake, starting at the outer edge and placing the slices with their pointed ends toward the edge of the cake. After the first circle of berries is complete, continue placing the berries in this manner until the top is covered. Refrigerate the cake for 10 minutes.

Melt the red currant jelly in a small saucepan over low heat, stirring constantly. Carefully spoon or brush the hot jelly over the strawberries. Spread some of the remaining whipped cream around the sides of the cake.

Spoon the rest of the whipped cream into a pastry bag fitted with a No. 190 drop flower tube. Pipe rosettes between the strawberry points around the rim of the cake. Then change to a No. 24 star tube and fill in the spaces. Finally, change to a No. 71 leaf tube, and pipe a border around the bottom edge of the cake.

If you do not wish to decorate the cake with decorating tips, spoon the remaining cream in small puffs on the top of the cake between the strawberries. Refrigerate the cake until time to serve it.

%%%

From: bobsoron@world.std.com (Bob Soron)

Source: Strawberry Cookbook, Cynthia & Jerome Rubin, 1974.

STRAWBERRY AND CREAM CAKE

=====

Ingredients:

-----

- 2.5 cups cake flour
- 1.5 cups sugar
- 2 tsp baking powder
- 1.5 tsp vanilla
- 1 tsp salt
- 1.25 cups whipping cream
- 4 eggs

## Instructions:

-----  
 Preheat oven to 350. Grease two 9-by-1.5-inch layer cake pans; dust lightly with flour; tap out any excess. Measure flour, sugar, baking powder, and salt into a sifter; reserve. Beat cream in a medium-size bowl until stiff; reserve. Beat eggs in a small bowl until very thick and light; beat in vanilla; fold in reserved whipped cream.

Sift dry ingredients over cream mixture; gently fold in until batter is smooth. Pour batter into prepared pans. Bake at 350 for 30 minutes or until center springs back when lightly pressed with fingertip. Cool layers in pans on wire racks for 10 minutes; loosen edges with a knife, turn out onto wire racks, and cool completely. Put layers together with strawberry butter-cream frosting; then frost top and side with remainder. Garnish with strawberries.

## Strawberry Butter-Cream Frosting:

-----  
 1 pint strawberries  
 0.5 cup butter  
 1 lb confectioners' sugar

Mash enough strawberries to measure 0.5 cup. Beat butter in a medium bowl until soft. Beat in mashed strawberries. Add confectioners' sugar slowly, beating until smooth.

%%%

From: jvbutera@grad04.math.ncsu.edu (Jeffrey V. Butera)

## STRAWBERRY JELLO ANGEL CAKE

=====

## Ingredients:

-----  
 1 Angel Food Cake (cook your own, or buy one cooked, it doesn't matter)  
 1 4oz Strawberry Jell-O  
 1 cup boiling water  
 8 to 16 oz strawberries (fresh/frozen, how much on how big a  
 strawberry fanatic you are. I use close to a pound :)  
 2 pkgs Dream Whip topping OR 1 container Cool-Whip

## Instructions:

-----  
 Take cake (already cooked and cooled, and removed upside down from pan on a dish) and with a long bread knife, slice roughly 1/2" off the top of the cake. (When done, you'll have a donut, the diameter of the cake and 1/2" thick.) Put aside on another plate. Carefully hollow out the cake (just pull out the Angel Food with you hands, it gets sticky).

BE CAREFUL to leave at least 1/2" to 1" thick "walls" on the outside, inside and bottom of the cake. If you make any "holes" in the bottom take piece of cake and plug the hole up. Put the pieces you pulled out aside, we'll need those later. Once you finish removing the innards of the cake, it should resemble a small tube pan :)

Pour jell-o into a heat-proof bowl and add 1 cup boiling water. Take strawberries, (washed if fresh, thawed if frozen) and add to jell-o mixture. If desired, you can slice strawberries. Mix well and set in fridge. You want this to thicken, but NOT set.

If using Dream Whip, prepare two packages per directions. If using Cool-Whip, read on. Once jell-o mixture has thicken somewhat, mix 2/3 of Dream/Cool Whip into jell-o. With spoon, put a layer of jell-o mixture into bottom of cake, then a layer of torn-up cake, and repeat until cake is full. (Any leftover jell-o, strawberries or cake, eat it up :) Place "donut" back on top of cake and frost cake with remaining Dream/Cool Whip.

Cool in fridge for a few hours to let jello set.

%%%

From: mamiller@magnus.acs.ohio-state.edu (Marilyn J Miller)

SUGAR-FREE CHEESECAKE

=====

Ingredients:

-----

- 1 pkg (8 oz.) Cream cheese, softened
- 1 1/3 cups milk
- 1 pkg (4 serving size) vanilla sugarfree pudding
- Fresh fruit (I like to use either strawberries or blueberries)
- 1 prepared graham cracker pie shell

Beat cream cheese until smooth. Slowly add milk, beating until creamy. Add pudding mix; beat until smooth and thickened. Pour half of this mixture into the prepared pie shell. Spread a layer of fresh fruit on top of this (if you use strawberries, chop them into small pieces). Then spread remaining mixture on top of fruit. Top with whole fresh fruit. Refrigerate. Enjoy!

%%%

From: arielle@taronga.com (Stephanie da Silva)

SUPER DOUBLE-CREAM CHEESECAKE

=====

Ingredients:

-----

Crust:

-----

- 1 box (8 1/2 ounces) chocolate wafer cookies
- 1/4 cups sugar
- 1 tsp ground cinnamon
- pinch of salt
- 6 tblsp unsalted butter, melted

Filling:

-----

- 3 large pkg (8 ounces each) cream cheese, softened
- 2/3 cup sugar
- 1/2 tsp salt
- 3 eggs
- 3 cups sour cream
- 1 tblsp fresh lemon juice
- 1 1/2 tblsp bourbon or dark rum
- 1 tsp vanilla extract
- 2 tblsp unsalted butter, melted

Instructions:

-----

In a food processor or blender, grind the cookies into moderately fine-textured crumbs. Add the sugar, cinnamon and salt and process briefly to blend. Transfer to a bowl, pour the butter over the crumbs and toss with a fork to moisten evenly. Gently press the crumbs evenly over the bottom and sides of a 9 inch springform pan.

Preheat the oven to 350F. In a food processor, combine the cream cheese, sugar, salt and eggs; blend until smooth, scraping down the sides of the container as necessary. Add the sour cream (see note), lemon juice, bourbon, vanilla and butter and blend.

Pour the filling into the cookie-crumbs shell and bake in the middle of the oven for 45 minutes. Turn off the oven, prop the oven door open slightly and allow the cake to rest in the oven for 1 hour. Cool on a rack and refrigerate for at least 8 hours.

Note:

-----

If the container of the food processor is not large enough, add only 1 cup of sour cream. Pour about half the mixture into a mixing bowl; add the remaining 2 cups of sour cream to the processor and blend. Combine both batches in the mixing bowl and stir to blend.

This recipe recommends making it the day before to let the flavours meld.

%%%

From: wilkins@renoir.scubed.com (Darin Wilkins)

SWISS CARROT CAKE

=====

Ingredients + Instructions:

-----

Sift together:

-----

- 2 C sifted all-purpose flour
- 2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon

In large mixing bowl, beat thoroughly with electric mixer:

-----

- 1 1/2 C salad oil
- 2 C sugar

Add, 1 at a time, beating well after each addition:

-----

- 4 eggs.

Sift flour mixture into egg mixture. Beat thoroughly.

Stir in:

-----

- 2 C grated carrots
- 1 small can crushed pineapple
- 1 1/2 C chopped walnuts or pecans
- 1 tsp vanilla extract.

Pour batter into well-greased and floured 9x13-inch pan, or 2 loaf pans.

Bake in preheated 350 F oven for 1 hour, or until cake passes toothpick test. Let cool in pan 5 minutes. Turn onto cake rack to finish cooling.

%%%

From: warren@vaccine.worlds.com (Warren Burstein)

Source: Maida Heatter's "Book of Great Desserts" (Truffles Torte)  
Strawberry Puree by Rose Levy Berenbaum from "The Cake Bible"

TRUFFLES TORTE

=====

(serves 10)

Ingredients:

-----

13 oz semisweet chocolate  
2 oz unsweet chocolate  
3 T flour  
7 oz (2 c) pecans, finely ground  
2.5 sticks butter  
3/4 c sugar  
7 egg yolks  
5 egg whites  
pinch salt  
2 T butter, room temp  
1 T + 1 t rum or cognac  
cocoa

Instructions:

-----

Butter 9x2 or 9x3 springform, dust lightly with breadcrumbs. Melt, cool slightly 4 oz semisweet chocolate and 2 oz unsweet chocolate.

Mix 3 T flour and 7 oz (2 c) pecans, finely ground.

Cream 1.5 sticks butter. Add, beat mod-high for 1-2' 3/4 c sugar. Add one at a time, beating well 5 egg yolks. Add chocolate on low, then nuts, gradually.

Beat to stiff but not dry 5 whites and a pinch of salt. Stir a bit into chocolate, then fold in rest in 3 or 4 batches. Level into pan by rotating rapidly.

Bake 1 hr at 350. Cool 15', remove from pan and cool.

Melt 3 oz semisweet chocolate. Whisk in 2 T butter (room temp), then 1 yolk and 1 t rum or cognac.

Drop in ten mounds on wax paper. Stand 30-60' until firm enough to handle. Coat hands with cocoa, roll into uneven ball, roll in cocoa

Melt 6 oz semisweet chocolate and cream 1 stick butter. Beat in chocolate and 1 egg yolk and 1 T rum or cognac. Beat briefly at high until a bit lighter in color.

Frost cake, arrange truffles on top.

STRAWBERRY PUREE

=====

(Yield: 1-1/3 c)

Ingredients:

-----

20 oz frozen strawberries  
2 t lemon juice  
1/4 c sugar

Instructions:

-----

Thaw in a colander over a deep bowl 20 oz frozen strawberries (I froze fresh ones that morning) Press to squeeze out juice. Should take several hours, and you should get about 1.25 c juice).

Place in 4 c heatproof container, microwave to reduce to 1/4 c. Can do it in a saucepan over fire, but microwave is better).

Puree strawberries. Add reduced juice and 2 t lemon juice and 1/4 c sugar.

Serve Truffles Torte (aka meatball) with Strawberry Puree ('tomato sauce')

%%%

[mara](#)

# COLLECTION: Cakes Vol.5 (of 5)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Thu, 12 Aug 93 09:26:23 +0200

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- [Himbeersahnetorte \(Lothar Schaefer\)](#)
- [Philadelphia-Torte \(Andrea Neugebauer\)](#)

%%%%%%%%%

From: eric@radio.wkar.msu.edu (Eric Swartz) TURTLE CAKE ===== Ingredients: ----- 2 boxes of your favorite chocolate cake mix made according to the directions on the box ~12 ounces(?) 1 1# pkg of caramels 1 stick (1/4 pound) of butter or margarine 1 can of condensed milk 1 pkg of semi-sweet chocolate chips 1 cup chopped walnuts Instructions: ----- Prepare cake mix according to directions on the box Melt caramels in a double boiler with butter and condensed milk till the consistency of honey (or close) Pour 2/3 of the cake batter into a greased and floured 9x13 pan (with high sides). Top with caramel mixture. Pour the rest of the cake batter over the caramel mixture and top with chocolate chips and chopped walnuts. Bake in 350 degree (F) oven for 30-35 minutes. I'm guessing at the temperature and time, so you may need to keep a close eye on this while baking to avoid overcooking. Sorry about all the guesstimates, but it has been a long time since I have made this and I can't find the recipe. Sorry. This is very rich and guaranteed to harden arteries on contact, so enjoy!

%%%%%%%%%

From: tef@sei.cmu.edu (Tracey Fox) TURTLE CAKE ===== Ingredients: ----- 1 box German chocolate or Devil's food cake mix (Do not use a mix with pudding in it) 3 eggs 1/3 cup plus 2 tblsp evaporated milk 1 1/3 cup water 1 stick butter or margarine 12 oz. chocolate chips 12 oz. caramels 1 cup chopped walnuts (or pecans) Instructions: ----- Preheat oven to 350. Melt 14 oz. caramels in a double boiler, then add 1/3 cup plus 2 tablespoons evaporated milk. While caramels are melting, mix together the cake mix, eggs, water, and butter. Put half of the batter in a greased and floured 9x13 pan. Bake at 350 for 15 minutes. Take out of oven and sprinkle 12 oz. chocolate chips and 1 cup walnuts on top. Pour on melted caramels and top with remaining cake batter. Bake for 30 minutes at 350. Top with whipped cream or chocolate frosting, if desired.

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From: arielle@taronga.com (Stephanie da Silva) TURTLE CHEESECAKE ===== Ingredients: ----- 2 cups vanilla wafer crumbs 6

tblsp melted butter 1 14-ounce bag caramel candies 1 5.3-ounce can evaporated milk 1 cup chopped toasted pecans 2 8-ounce packages cream cheese, softened 1/2 cup sugar 1 tsp vanilla 2 eggs 1/2 cup semisweet chocolate chips, melted Instructions: ----- Combine crumbs and butter and press onto bottom of a 9-inch springform pan. Bake 10 minutes at 350 degrees. Melt caramels in milk in heavy 1 1/2 quart saucepan over low heat, stirring frequently until smooth. Pour over crust. Top with pecans. Combine cream cheese, sugar and vanilla. Mix at medium speed with electric mixer until well-blended. Add eggs, one at a time, mixing well after each. Blend in chocolate. Pour over pecans. Bake at 350 degrees for 40 minutes. Loosen cake from rim of pan. Chill. Garnish with whipped cream, additional chopped nuts and maraschino cherries if desired.

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From: westphal@iscnvx.lmsc.lockheed.com (Dorothy Westphal) UNITED AIRLINES CARROT CAKE =====

Ingredients: ----- 1 1/2 cup corn oil 2 cups sugar 3 eggs 1 1/2 cup grated carrot 2 cup flour 2 t baking soda 2 t salt 1 cinnamon 1 t allspice 1 t vanilla 1 T cornstarch 3/4 cup walnuts, chopped Mix all until blended. Pour into wax-paper lined 13x9" pan. Bake 50 min at 350 degrees F. Cool. Top. Cream Cheese Icing ----- 6 oz Butter 8 oz Cream Cheese 2 c Powdered sugar 1/2 t Vanilla 1 t lemon juice Cream butter and cream cheese. Beat in other stuff till fluffy.

%%%%%%%%%

From: wilkins@renoir.scubed.com (Darin Wilkins) WHEAT-GERM CARROT CAKE ===== Ingredients + Instructions:

----- Beat together: ----- 1 1/2 C cooking oil 2 C packed brown sugar 4 eggs Mix in: ----- 1 Tbl grated orange peel 1 1/2 tsp vanilla extract 3 C grated carrots In separate bowl, combine: ----- 1 1/2 C wheat germ 2 C flour 3 tsp baking powder 1 1/2 tsp salt 1 1/2 tsp cinnamon 3/4 tsp nutmeg Stir into carrot mixture. Add: ---- 1 C raisins 3/4 C chopped pecans. Turn into greased and floured 10-inch bundt pan. Bake in 350 F oven 60 - 70 minutes, or until cake passes the toothpick test. Cool in pan 10 minutes. Remove to cake rack to finish cooling.

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From: thull@skidmore.edu (Terri Hull) WHITE CAKE ===== Ingredients: ----- 1 cup flour 2/3 cup sugar 1/3 cup cornstarch 2 tsp baking powder 1/2 tsp salt (optional) 2 egg whites 2/3 cup skim milk 1/3 cup Karo light corn syrup 1 tsp vanilla Instructions: ----- Spray 9 inch square baking pan with cooking spray. In large bowl combine flour, sugar, cornstarch, baking powder and salt. In medium bowl, using fork or wire whisk, mix egg whites, milk, corn syrup and vanilla. Add to flour mixture, stir until smooth, but as little as possible. Pour into prepared pan. Bake in 350 F oven 20-25 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack. Makes 16 servings: 0 g fat, 0 mg cholesterol, 100 calories, 2 g protein, 22 g carbohydrate, 125 mg sodium Note: ---- This is pretty good, but can get rubbery textured if beaten too much during mixing. Not nearly as good a texture as the chocolate cake .

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From: wilkins@renoir.scubed.com (Darin Wilkins) YUGOSLAV CARROT CAKE ===== Ingredients + Instructions:

----- Cream together until light: ----- 4 egg yolks (egg whites are used later) 1 C sugar Stir in: ----- 1 C grated carrots 1 C minced walnuts 1 1/2 C flour 1 tsp baking powder 1/4 tsp nutmeg 1/2 tsp cinnamon 1 tsp vanilla 1/8 tsp salt 1 C oil Mix together and add to mixture: ----- 2 1/2 Tbl hot water 1/2 tsp baking soda Beat until foamy ----- 4 egg whites. Add to egg whites and beat until stiff and glossy: ----- 1/2 C sugar Fold egg whites into flour mixture. Turn into greased 9x13-inch pan lined with greased waxed paper. Bake at 350 F 45 minutes or until cake tests done. Cool. Remove from pan, remove paper and slice cake into halves, horizontally. (Hint: Before cutting, carefully mark the mid-point of the layer with toothpicks placed frequently around the middle of the cake. An electric knife works well to do the actual cutting. Use a bread knife if you don't have an electric knife.) Cover the bottom half of the cake with cream cheese filling (recipe follows). Cover filling with: ----- 1/2 C strawberry, apricot, or raspberry jam. Top with remaining cake half and frost cake with whipped cream, sweetened to taste with powdered sugar. Cream cheese filling: ----- 8 ounces softened cream cheese. 1/2 C sugar Gradually beat sugar into cream cheese until smooth and fluffy.

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GERMAN RECIPES:

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From: lothar@rz.ruhr-uni-bochum.de (Lothar Schaefer) APRIKOSENTORTE ===== Zutaten: ----- 200 g Mehl 1 Tl Backpulver 75 g

Zucker 1 Pkg Vanillezucker 1 Eigelb 100 g Butter Belag: ----- 100 g abgezogene, gemahlene Mandeln oder Haselnuesse 100 g Zucker 1/8 l suesse Sahne 1 Eiweiss Sonstiges: ----- 1 - 1 1/2 Pfd Aprikosen halbe, geschaelte Mandeln Anweisungen: ----- Aus den Zutaten einen Muerbeteig kneten und in einer Springform hochdruecken. Die Aprikosen halbieren und entsteinen (sollten frische und nicht aus der Dose sein). Restliche zutaten fuer den Belag vermischen und auf den Teig geben. Die halbierten Aprikosen mit den Innenflaechen nach oben auf den Teig druecken, halbe, geschaelte Mandeln in die Aprikosen druecken und mit abgeriebener Apfelsinenschale bestreuen. Bei 200 Grad C ca. 60 Min backen.

%%%

From: lothar@rz.ruhr-uni-bochum.de (Lothar Schaefer) HIMBEERSAHNETORTE ===== Zutaten: ----- Fuer den festen Boden:

----- 50 g Butter 50 g Zucker 50 g Mehl 50 g gemahlene Nuesse 2 Schokobiskuit-Boeden 100 g Himbeermarmelade oder selbstgem. Gelee aus dem Himbeersaft 50-80 ml Himbeersaft (mit Geist) Fuellung: ----- 600 ml Sahne Sahnesteif fuer 1/4 l Sahne 5 Blatt Gelatine max. 100 ml Himbeersaft 250 g abgetropfte Himbeeren aus der Dose 2 cl Himbeergeist (oder Kirschwasser) Anweisungen: ----- Die Gelatine einweichen und dann fluessig machen, etwas abkuehlen. Die Sahne mit dem Sahnesteif schlagen. Etwas Sahne zur Garnierung beiseite stellen, ebenso 12 schoene Himbeeren. Restliche Himbeeren zerdruecken und alles gut vermischen, in den Kuehlschrank zum Ankuehlen. Fuer den festen Boden die Zutaten gut verkneten und auf Alufolie in der Springform (Groesse wie Biskuitboeden) bei 175Grad (Heissluftherd) ca. 12-18 Min. backen, herausnehmen und sofort die Alufolie entfernen (Vorsichtig : a:heiss, b:bricht leicht) Gut auskuehlen lassen In der Zwischenzeit den oberen Boden mit 50-80 ml Himbeersaft (und -geist) leicht saftig machen Den abgekuehlten festen Boden mit dem Gelee bestreichen, den unteren Biskuitboden darauflegen. Mit Hilfe eines Tortenrandes die Himbeersahne daraufgeben, mit dem oberen Boden abdecken 12 Stuecke mit Sahne und Himbeeren markieren.

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From: andrea@vec.es.stgt.sub.org (Andrea Neugebauer) Andrea Neugebauer, Eberhardstr. 5, 71088 Holzgerlingen PHILADELPHIA-TORTE

===== Zutaten: ----- 1 Bisquitboden (Tortenboden) 200g Philadelphia natur 250g Magerquark 1 Pkg Goetterspeise (Sorte nach Geschmack) 1 Pkg Vanillezucker 1/2 l suesse Sahne 50g Zucker 1 EL Zitronensaft 1 Tasse Wasser etwas Kakaopulver Anweisungen: ----- Die Goetterspeise in einer Tasse heissem Wasser 10 Minuten quellen lassen, ein Essloeffel Zucker dazu und unter staendigem Ruehren kurz erhitzen, - nicht kochen lassen! -, dann abkuehlen lassen. Philadelphia, Magerquark, Vanillezucker und den Zitronensaft zu einer glatten Creme ruehren. Die abgekuehlte Goetterspeise zur Creme geben, und zuletzt die steifgeschlagene suesse Sahne vorsichtig unterheben. Den Biquitboden auf eine Tortenplatte legen und einen Tortenring oder eine Backform drumherum geben. Die Creme auf den Tortenboden geben und glatt- streichen. Das ganze fuer ca. 3-4 Stunden in den Kuehlschrank stellen. Kurz vor dem anschneiden etwas Kakaopulver drueberstreuen, fertig. Tip: ---- Wenn man einen dunklen Tortenboden nimmt und die Goetterspeise mit Waldmeistergeschmack, dann sieht die Torte ganz schoen gefaehrlich aus.

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[mara](#)

# COLLECTION: 4 More Cakes from Stayka

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Tue, 17 Aug 93 10:31:35 +0200

Those cakes are from the mother of a friend and really delicious!

## APPLE TART

=====

### Ingredients:

-----

#### Dough:

-----

200 g flour  
75 g sugar  
75 g butter  
1/2 pkg baking powder (about 1 tsp)  
1 egg

#### Topping:

-----

1 kg peeled and cut in pieces  
3/4 l cider (apple wine)  
250 g sugar  
2 pkg vanilla sugar (5-6 tsp)  
2 pkg vanilla pudding (1 pkg is for 1/2 l milk)

### Instructions:

-----

#### For Dough:

-----

Knead ingredients together and put in a pan. Be sure to pull the dough up so that the brim is covered as well (only the inside, that is...).

#### For Topping:

-----

Boil cider with sugar, vanilla sugar and pudding. Add apple pieces and boil until the apples become soft. Fill the cider-apple-pudding in the pan on the dough.

Bake the cake at 175 deg C for about 90 minutes.

Cover pan with baking paper and bake for another 30 minutes at 165 deg C.

Take out of the oven, let cool down and put over night in the refridgerator.

Serve with lots of whipped cream.

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APRICOT PUDDING CAKE

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Ingredients + Instructions:

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Dough:

-----

- 180g flour
- 80g sugar
- 1/2 tsp baking powder
- 80 g butter
- 1 egg
- 1 pkg vanilla sugar (2-3 tsp)
- 1 pinch salt
- little grated lemon peel

Sieve flour and baking powder, add other ingredients and knead together. Lay on a cookie sheet so that you have a smooth layer of dough.

Streusel:

-----

- 200 g flour
- 125 g sugar
- 125 g margarine
- 1 pkg vanilla sugar (2-3 tsp)
- 1 pinch cinnamon (to taste)

Knead ingredients together.

Topping:

-----

- 4 cups whipping cream
- 2 pkg vanilla pudding (1 pkg is for 1/2 l milk)
- 2 cans apricots (ca. 400g each)

Boil pudding with whipping cream and stir constantly to avoid forming of a skin. Spread on the dough layer.

Spread apricots evenly on the pudding and cover with Streusel.

Bake at 175 deg C for 40 minutes in a hot air oven.

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FAST FRUIT CAKE

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Ingredients:

-----

- 100 g sugar
- 2 eggs
- 100 g flour
- Any fruit you like...

Instructions:

-----

Stirr eggs and sugar until foamy. Gradually stir in flour.

Put in a fatted pan for tart pastries (a big shallow pan).  
Bake for 20 minutes at 175 deg C in a hot air oven.

Can be layered with fruit to taste. (I prefer pineapples, but anything else would be fine as well.)

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MARBLE CAKE

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Ingredients:

-----

- 200 g sugar
- 250 g butter or margarine
- 1 pkg Bourbon vanilla sugar (2-3 tsp)
- 3 drop bitter almond oil
- 1 pinch salt
- 4--6 eggs
- 1 pkg baking powder (2-3 tsp)
- 500 g flour
- 1/2 cup water with a little bit soda water
- 3 tblsp Nesquick cocoa

Instructions:

-----

Stir sugar, butter, eggs, vanilla sugar, salt and bitter almond oil



# Dundee cake

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: Wed, 15 Sep 1993 12:00:00 +0200

Servings: 6

110 g	Sultanas, cleaned	225 g	Butter
110 g	Currants, cleaned	1 ts	Baking powder
110 g	Raisins, cleaned and stoned	225 g	Caster sugar
50 g	Mixed peel, chopped	3	Eggs
75 g	Glace cherries, chopped	1 tb	Sherry
50 g	Ground almonds	3 tb	Almonds, blanched and halved
250 g	Plain flour		Grated rind of 1 lemon

(For a 18cm-cake tin)

Grease and line the base and sides of the tin and grease the paper lining.

Mix the sultanas, currants, raisins, peel, cherries and ground almonds together.

Beat the butter until it is soft and creamy then add the caster sugar and beat the mixture with the lemon rind until light and fluffy in both colour and texture. Beat the eggs together then add them gradually to the creamed mixture, beating well between each addition. Sift together the flour and baking powder and lightly stir it into the creamed mixture with the sherry and all the dried fruit.

Turn the mixture into the tin, spread it to the sides and slightly hollow out the centre, then cover the surface with the almonds.

Bake the cake at 160 oC (325 oF) for 2.5 - 3 hours or until a warm skewer pushed into the mixture comes out clean.

Cool the cake in the tin for 15 minutes then turn it out onto a wire tray to cool completely.

(casted sugar = granulated sugar, Glace cherries = candied cherries, Sultanas = seedless white raisins)

(From: A feast of Scotland, Janet Warren)

[amyl](#)

# Ethel's Orange Cake

From: [pattee@fang.colorado.edu](mailto:pattee@fang.colorado.edu) (Donna Pattee)

Date: Thu, 14 Oct 1993 17:43:58 GMT

ETHEL'S ORANGE CAKE

(This recipe is from Auntie Ethel - Ethel Drachenberg. It is a moist, orange-y cross between bread and cake. Use the smaller amount of sugar for a less-sweet fruit bread; the larger amount for an orange loaf cake.)

1 Cup butter	3 Cups white flour
1-2 Cups sugar	1 Cup flaked coconut
4 eggs	1 Cup chopped walnuts
1/2 Cup orange juice	8 ounces chopped dates
1 teaspoon baking soda	

Grease well and lightly flour two 9 x 5 x 3 inch loaf pans. Preheat oven to 300 degrees F.

In a large bowl cream butter and gradually beat in sugar. Add eggs one at a time and beat well after each.

Sift together flour and baking soda. Stir the dry ingredients into the butter mixture in three parts, alternating with the orange juice. Mix nuts, coconut and dates and fold gently into batter.

Pour batter into greased pans and bake for 1 to 1-1/2 hours or until golden brown. Mix together 1/2 Cup of orange juice and 1 Cup of powdered sugar and pour over cakes in pans while still hot. Cool in pans on racks. Wrap in aluminum foil when cool and freeze if possible.

Makes two loaves.

[amyl](#)

# Friendship Cake/Bread

From: arielle@taronga.com (Stephanie da Silva)

Date: Tue, 3 Aug 93 15:26:15 CDT

## The Friendship Cake Starter

2/3 cup sugar  
2/3 cup milk  
2/3 cup flour

Mix in plastic or glass container with tight lid. Cover, store at room temperature for 17 days, stirring once a day.

After that, leave undisturbed for 1 day. Stir again daily for 3 days. Add 1 cup each of sugar, milk, and flour, then stir the next 4 days. Add another cup of each sugar, milk and flour. Mix well.

Give 1 cup each to 2 friends, use 1 cup to make a cake or use as base for another batch of starter.

## The Friendship Cake

1 cup starter  
2/3 cup oil  
3 eggs  
2 cups flour  
1 cup sugar  
2 tsp. vanilla  
2 cups chopped (apples, or blueberries, or any kind of fruit)  
1 1/2 tsp. cinnamon  
2 tsp. baking powder  
1 1/2 tsp baking soda  
1/2 tsp. salt  
1/2 to 1 cup nuts (optional)

Combine all ingredients until well mixed.

Grease and flour a bundt or loaf pan. Pour batter into pan and bake in preheated oven 350 until cake test done 40 to 50 minutes.

Cool in pan for 10 minutes, then turn out and continue cooling.

"Amish Friendship Bread"

1 cup starter  
2/3 cup oil  
1 cup sugar  
3 eggs  
1 tsp vanilla  
2 cups flour  
1 tsp cinnamon  
1 1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt

Mix listed ingredients -- I'd sift the dry ingredients together first, but the original sheet doesn't say to.

You may top with candied fruit, nuts, or apple slices before baking. Pour into 2 well greased sugared loaf pans. Bake 40 to 50 minutes at 350 degrees. Cool ten minutes before removing from pan.

#### "AMISH FRIENDSHIP BREAD"

1 cup starter  
2/3 cup oil  
1 cup sugar  
3 eggs  
1 tsp vanilla  
2 cups flour  
1 tsp cinnamon  
1 1/2 tsps baking powder  
1/2 tsp baking soda  
1/2 tsp salt

Mix listed ingredients. You may top with candied fruit, nuts, or apple slices before baking. Pour into 2 well greased sugared loaf pans. Bake 40 to 50 minutes at 350F. Cool ten minutes before removing from pan.

#### FRIENDSHIP BREAD STARTER

1 cup flour  
1 cup milk  
1/4 tsp salt  
1 friend with starter

Take flour, milk and salt to visit friend with starter. Add each to friends' starter, mixing well. Divide starter in half, returning one part to friend, and taking other half home with you. Place your part in your starter bowl. You now have a Friendship Bread Starter.

#### AMISH FRIENDSHIP BREAD INSTRUCTIONS

Keep at room temperature Use a glass container. Do not use a metal spoon (use a wooden one) Do not refrigerate. Use only plain (non-rising) flour.

Day 1 The day you get your starter, do nothing  
Day 2 Stir with a wooden spoon  
Day 3 Stir with a wooden spoon  
Day 4 Stir with a wooden spoon  
Day 5 Add 1 cup flour, 1 cup sugar, 1 cup milk and stir  
Day 6 Stir with a wooden spoon  
Day 7 Stir with a wooden spoon  
Day 8 Stir with a wooden spoon  
Day 9 Stir with a wooden spoon  
Day 10 Add 1 cup flour, 1 cup sugar, 1 cup milk and stir.

Get three glass containers and put one cup of mixture in each container, Give a copy of these instructions and a cup of starter to 3 friends. To remaining batch add 2/3 cup oil, 3 eggs, 1 tsp vanilla, 2 cups flour, 1 cup sugar, 1 tsp cinnamon, 1 and 1/4 tsp baking powder, 1/2 tsp baking soda, and 1/2 tsp salt. Pour into 2 well greased and sugared loaf pans, or 1 bundt pan. Top with anything you like such as, sliced apples, dried or candied fruit, nuts, coconut, etc. or leave plain Bake at 350 degrees F for 40 to 50 minutes. (Check after 30 minutes.) COOL 10 MINUTES BEFORE REMOVING FROM PAN. Slice and serve.

AMISH FRIENDSHIP BREAD (Original Starter Recipe)  
Linda DiSanto, Austin, Texas

1 package active dry yeast    2 1/2 cups warm water    2 cups sifted flour  
1 Tbsp sugar

Dissolve yeast in 1/2 cup of the warm water in a deep glass or plastic container. Stir in remaining warm water, flour and sugar. Beat until smooth. Cover with loose fitting cover. DO NOT REFRIGERATE! The starter requires 10 days for fermentation as follows:

DAYS 1, 2, 3 and 4:        Stir batter  
DAY 5:                    Add 1 cup each milk, flour, sugar and stir  
DAYS 6, 7, and 8:        Stir batter each day  
DAY 10:                  Add 1 cup each flour, sugar, milk; stir.

The batter is ready to use.

This makes 3 cups batter to use in the recipes. If you want to you may pout 1 cup batter each into 3 containers and give 1 or 2 away.

Save 1 cup to begin process all over again OR you can use all 3 cups batter for the recipes at 1 time and when you want to bake these again just start the starter again.

## Friendship Cake

1 cup starter  
2/3 cup oil  
1 cup sugar  
2 cups flour  
1 1/2 tsps baking powder  
1/4 tsp salt  
1/2 tsp vanilla  
3 eggs  
1/2 tsp baking soda  
2 tsps cinnamon  
Raisins & nuts (optional)

Beat batter and pour into 2 well greased bread pans. Bake for 1 hour at 350 degrees F.

Title: FRIENDSHIP FRUITCAKE

Servings: 20

1 ea 2-Layer box yellow cake mix with pudding in the mix (18.5 to 28oz size)  
1/3 C Vegetable oil  
4 Eggs  
1 3/4 C Fruit from starter (See note)  
1 C Chopped pecans  
Confectioners sugar (if desired)  
Cream cheese frosting (if desired) from your favorite recipe

Line the bottom of a springform angel food cake pan with waxed paper, grease well, then flour.

In large mixing bowl of electric mixer, combine dry cake mix and oil. Beat in eggs, one at a time, beating well. Add fruit; mix well. Fold in nuts. Pour batter into prepared pan. Bake in a pre-heated 350-degree oven 40 minutes, then reduce heat to 300 degrees and bake 35 to 40 minutes more, or until cake tests done.

Shake pan to loosen cake from sides and let sit 10 minutes. Lift the center of the pan out and turn cake onto cake plate. Remove waxed paper. Turn cake right-side up before serving. Sprinkle with confectioners sugar if desired, or top with cream cheese frosting. This cake tastes better when cold.

NOTE: You will use from 1 1/2 to 2 cups drained fruit per cake.

### STARTER FOR FRIENDSHIP FRUITCAKE

- 3/4 C Canned sliced peaches with syrup
- 3/4 C canned pineapple chunks with syrup
- 4 oz Red maraschino cherries, drained, halved
- 1 1/2 C Granulated sugar
- 1 ea Active dry yeast package

#### For Later Addition:

- 1/2 C Canned sliced peaches with syrup
- 1/2 C Canned pineapple chunks with syrup

#### To Replenish Starter:

##### DAY 1:

- 1 1/2 C Starter juice
- 2 1/2 C Granulated sugar
- 2 lb Can sliced peaches with syrup

##### DAY 10:

- 2 1/2 C Granulated sugar
- 2 lb Can pineapple chunks with juice or 1 1-lb can pineapple chunks and 1 1-lb can fruit cocktail

##### DAY 20:

- 2 1/2 C Granulated sugar
- 2 ea (4-oz) jars maraschino cherries, drained and halved (You can use 1 jar of red and one jar of green for color, or use 1 10-oz jar).

In a 1-gallon glass jar with wide mouth and lid, combine the peaches, pineapple, maraschino cherries, sugar and yeast (make sure the yeast is well mixed with syrup). Stir two times the first day. Stir once a day afterwards. Do not refrigerate this mixture. Keep loosely covered.

Two weeks after starting the starter, add 1/2 cup peaches and 1/2 cup pineapple with syrup.

Wait several days, stirring daily, then drain 2 cups of mixed fruit and use to make cake as directed in the cake recipe (see recipe above). Reserve 1 1/2 cups starter juice and leave in glass gallon jar. Count this as Day One, and begin the process for renewing starter and making cake.

DAY 1: To reserved 1 1/2 cups starter juice (or to starter juice given you by a friend), add 2 1/2 cups sugar and a 2-lb can of peaches with syrup. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 10: Add 2 1/2 cups granulated sugar and pineapple chunks with juice. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 20: Add 2 1/2 cups granulated sugar and drained and halved maraschino cherries. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 30: Drain fruit, reserving 1 1/2 cups juice for renewing starter. Use drained fruit to make 3 cakes (see recipe), give excess starter juice to friends, and start a new batch of fruit (repeat aforementioned process).

NOTE: At the end of 30 days, you will have enough excess starter juice to give to about four friends. Be sure to keep enough juice (1 1/2 cups) for your own starter. At the end of 30 days, there will be enough fruit to use 1 3/4 cups fruit in each cake, which makes the cake better and doesn't waste the fruit. The cakes can be frozen. It is not necessary to bake all three cakes the same day, but stir the remaining fruit mixture every day until it is used (this fruit mixture can be refrigerated until used). The drained fruit can be frozen until you are ready to bake the cakes.

#### Amish Friendship Bread Starter and Feeder.

1 package active dry yeast  
1/4 cup warm water 110 degrees  
1 cup all-purpose flour  
1 cup sugar  
1cup warm milk

#### Starter Food (every 5 days)

1 cup all-purpose flour  
1 cup sugar  
1cup milk

In a small bowl, soften yeast in water for 10 minutes. Stir well.

In a 2- quart bowl, combine flour and sugar. Mix thoroughly or the flour will lump when the milk is added. Slowly stir in warm milk and softened yeast mixture. Cover loosely and let stand at room temperature until bubbly. Refrigerate. Consider this day 1 of the 10 day cycle.

Day2 through 4: Stir with a spoon (any kind)

Day 5 To feed, blend flour and sugar in a small bowl; slowly mix in milk with a spoon,whisk or hand mixer. Stir mixture into starter. Return to refrigerator.

Day 6 through 9: Stir

Day 10 ( which becomes Day 1 for the next series)  
Feed again.

Note: Consider the 10-day cycle a guide; it does not have to be followed exactly. If you need more starter, feed it

more often. The starter is a yeast culture and will grow when fed. To hasten growth, leave starter at room temp for several hours.

After feeding the starter.

Choose from among the following.

Return starter to refrigerator.

Remove what you need for baking and leave it at room temperature until very bubbly. Return remainder to refrigerator and continue to follow the 10-day cycle. If you are getting too much, cut the "food" in half on one feeding. Don't let starter drop below 1 cup, because rejuvenating it to usable amounts takes several days.

Measure out 1 cup lots to give to friends or put in the freezer.

Frozen starter takes at least 3 hours at room temperature to thaw and come to life.

[mara](#)

# Gateau Basque

From: hcorbett@garnet.berkeley.edu

Date: Mon, 6 Sep 1993 05:03:19 -0700 (PDT)

Serves 6-8. High-fat, not greasy. Prep 30 min + 1 hr wait, 40 min bake time.

## Cake:

-----

200g (1/2 lb) butter  
200g (1 cup) white sugar  
2 egg yolks  
1 whole egg  
300g (2c plus 1 tbsp) cake flour  
Pinch of salt  
Zest of one lemon (grated peel)

## Creme Patissiere:

-----

250 ml (1 cup) milk  
60g (1/3 cup) sugar  
25g flour (plain or cake)  
Pinch of salt  
2 egg yolks, lightly beaten  
vanilla to taste (2 tsp)

Notes on ingredients: Cake flour here means flour with baking soda/powder premixed. If this is not available, mix normal flour and 1 teaspoon of powder (levure chimique - une cuillere a cafe).

## Using cake ingredients:

1. Cream sugar into soft (but NOT melted) butter until smooth.
2. Add the 2 egg yolks, whole egg, and lemon peel; mix well.
3. Add cake flour gradually and stir until well blended.
4. Cover mixing bowl and keep in refrigerator for one hour.

## Meanwhile, make the creme patissiere (eclair filling):

1. Mix sugar, flour and salt in a bowl.
2. Heat milk in heavy-bottomed saucepan until very hot but not boiling.
3. Whisk hot milk into bowl of dry ingredients and beat until blended.
4. Return mixture to pan and whisk over low heat until thickened (like pudding) - 4 to 5 minutes.
5. Add egg yolks and cook 2 or 3 minutes more, constantly stirring.
6. Remove from heat and cool, stirring occasionally. Stir in vanilla.

Butter and flour a regular-sized round cake pan (9 or 10 inches by 2 inches high, I think; around 25 cm by 5 cm).

Assemble the gateau:

1. After the dough is hard, divide not quite equally into two parts.
2. Press larger part into bottom of cake pan, covering bottom and partway up the sides to make a trough.
3. Spoon creme patissiere into middle of cake.
4. Working quickly, roll out (or try with your fingers) the rest of the dough into a circle. Lay over the filling and seal at the sides with the bottom half.

Cook at 180 C (350 F) for about 40 minutes, until golden brown on top.

Serve in wedges.

This recipe is jealously guarded by the Basques and was extricated with difficulty and trial and error. It is THE traditional sweet in their region.

[amyl](#)

# Grandma's Applesauce Cake with Raisins and Pecans

From: morrissey@stsci.edu (Mostly Harmless)

Date: Thu, 5 Aug 1993 00:11:34 GMT

1/2 cup butter	1 tsp. cinnamon
2 cups sugar	1/2 tsp. nutmeg
2 eggs	1/4 tsp. allspice
2 1/2 cups sifted all-purpose flour	1 1/2 cups applesauce
1 1/2 tsp. baking soda	1/2 cup raisins
1 tsp. salt	1/2 cup pecans

Cream butter and sugar till light.

Add eggs, beating well after each addition.

Sift dry ingredients together and add to creamed mixture alternately with applesauce.

Stir in raisins and pecans.

Turn batter into greased and lightly floured pan (13x9x2-inch).

Bake at 350F about 45 minutes or till done. Cool in pan.

(an additional 1/3 cup raisins can be substituted for the 1/2 cup of pecans, if desired)

[mara](#)

# Grandma's Gingerbread

From: ck6322@tnessh.sbc.com (Susie Keating (713+567-8251))

Date: 8 Oct 1993 19:38:26 GMT

I believe someone requested a recipe for gingerbread ... here is my grandmother's version I have used since I was a little girl. It is spicier than some, but is very good.

2 eggs	1 tsp. allspice
3/4 cup brown sugar	3 tsp. ginger
3/4 cup molasses	3 tsp. cinnamon
3/4 cup melted crisco	1/2 tsp cloves
2 1/2 cups flour	1 tsp nutmeg
2 tsp. baking soda	2 tsp. pummpkin pie spice
1/2 tsp. baking powder	1 cup boiling water

Add beaten eggs to sugar, syrup and melted crisco. Sift dry ingredients and add to egg mixture. Lastly, add boiling water and mix well. Pour into greased and floured bundt pan and bake at 350 degrees for 30 to 40 minutes.

Susie Keating  
tnessh.sbc.com

[amyl](#)

# Helen's Apple Coffee Cake

From: dciem!lfergus!larry@lsuc.uucp

Date: Mon, 15 Nov 1993 14:47:06 -0500

Categories: Quickbreads, My

Servings: 6

MMMMM-----MM BY H. PEAGRAM-----

1 c Butter  
1 c Sugar  
2 Eggs  
1 ts Vanilla  
2 c Flour  
1 ts Baking soda  
1 ts Baking powder  
1 c Sour cream (light or yogurt)

MMMMM-----TOPPING-----

1/2 c Brown sugar  
1/3 c Nuts  
4 tb White sugar  
1 ts Cinnamon  
2 Apples, peeled & sliced

Cream butter and sugar. Add eggs and vanilla. Add dry ingredients alternately with sour cream. Put half of batter in pan. Lay apple slices on batter and sprinkle 1/2 of topping over them. Add remaining batter and sprinkle topping on it. Bake in 350 oven 35-40 minutes.

MMMMM

[amyl](#)

# Jewish Apple Cake

From: skthom@ccmail.monsanto.com ("Sheri K. Thomasson")  
Date: Mon, 20 Mar 1995 03:19:10 +0000

This was originally posted by Francis Wadginski:

Grandma Bordy's Apple Cake:

Ingredients:

2 cups sugar

3/4 cups oil

3 eggs

1 tsp vanilla

3 cups flour

3 tsp baking powder

1 cup milk

pinch of salt

2 apples sliced thin and 1/2 cup cinnamon and sugar

Directions: Oar to oil and beat, add eggs one at a time, add vanilla. Combine flour, baking powder, salt. Add to first mixture alternately with the milk. Pour 1/2 batter into ungreased pan. Put layer of sliced apples over batter. Sprinkle with cinnamon and sugar. Add remainder of batter. Sprinkle more sugar, cinnamon and nuts (if you like).

Bake at 350 degrees for 1 hour.

[amyl](#)

# Lady Baltimore Cake

From: arielle@taronga.com (Stephanie da Silva)

Date: Thu, 28 Oct 1993 08:18:14 GMT

From a box of Swans Down cake flour

3 cups sifted cake flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup butter  
1 1/2 cups sugar  
1 1/4 cups milk  
1 teaspoon vanilla  
4 egg whites

Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Beat egg whites until they hold up in soft peaks. Stir quickly but thoroughly into batter. Bake in two greased 9 inch layer pans at 375F for 25 to 30 minutes. Spread Lady Baltimore Filling between layers and Lady Baltimore Frosting over tops and sides.

Lady Baltimore Frosting and Filling

2 egg whites, unbeaten  
1 1/2 cups sugar  
5 tablespoons water  
1 1/2 teaspoons light corn syrup  
1/2 teaspoon vanilla  
6 figs  
1/2 cup raisins  
1/2 cup nuts, chopped  
Candied cherries

Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with a whisk until thoroughly mixed. Place over rapidly boiling water, beat constantly with whisk and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water, add flavoring and beat until thick enough to spread. For filling, scald figs and raisins and chop. Add enough frosting to chopped fruit and nuts to make a filling that will spread easily. Spread between layers. Spread remaining frosting on top and sides of cake. While frosting is soft, sprinkle top of cake with chopped cherries and additional chopped figs, raisins and nuts.

[amyl](#)

# Lamingtons

From: arielle@taronga.com (Stephanie da Silva)

Date: Tue, 21 Sep 1993 19:00:16 GMT

Note: This is an Australian recipe, so it's in metric measure (measure by weight instead of volume). For all common purposes, a metric ounce is equivalent to a US ounce. However, I'd still recommend using a conversion table.

1 butter cake or slab sponge (made the day before)  
500 g (1 lb) packet icing sugar  
4 level tablespoons cocoa  
1/2 cup boiling water  
1 tablespoon butter  
1 teaspoon vanilla  
2 cups desiccated coconut

Place the cake in the refrigerator or freezer for about 1/2 hour or so before icing. Cut into squares. Sift icing sugar and cocoa together. Make into a smooth icing with boiling water, butter and vanilla. Pierce squares of cake with a fork and dip into chocolate icing for a few seconds, then toss into the coconut. If the icing becomes a little thick, heat over hot water or add a drop or two extra hot water to the icing. Best if allowed to mature in a sealed container for several hours before serving.

## Lamington Butter Cake

125 g (4 oz) butter  
3/4 cup castor sugar  
1 teaspoon vanilla  
2 eggs  
2 cups self-rising flour  
1/2 cup milk

Line a greased Lamington tin with greaseproof paper. Cream butter, sugar and vanilla until light and fluffy. Beat in eggs, one at a time. Fold in flour and milk alternately and beat well. Spread into prepared tin. Bake in a moderate oven for 30-35 minutes. Allow to stand for a few minutes, then turn out onto a cooler (a rack?).

## Lamington Sponge

3 eggs, separated  
1/2 cup castor sugar

## Lamingtons

1 cup self-rising flour  
1 level tablespoon cornflour (cornstarch)  
1 teaspoon butter  
3 tablespoons boiling water

Line a lamington tin with greaseproof paper. Beat egg whites until stiff, then gradually beat in sugar. Fold in yolks, then add sifted flour and cornflour. Dissolve butter in boiling water and fold through. Pour into the prepared tin and bake in a moderate oven for 20 minutes. Allow to stand for a few minutes, then turn out onto a cooler.

Note: A Lamington tin measures 28 x 20 cm (11 x 8 inches) and 3 cm (1 1/2 inches) deep.

[amyI](#)

# Light Fruit Cake

From: morrissey@stsci.edu (Mostly Harmless)

Date: Wed, 25 Aug 1993 01:06:47 GMT

This is from the "Southern Living 1990 Annual Recipes" cookbook.

## Light Fruitcake

1 1/2 cups butter, softened  
1 1/2 cups sugar  
1 tablespoon vanilla extract  
7 eggs, separated  
3 cups all-purpose flour  
1 1/2 pounds diced yellow, green, and red candied pineapple (about 3 cups)  
1 pound red and green candied cherries (about 2 cups)  
1/4 pound diced candied citron (about 1/2 cup)  
1/2 pound golden raisins (about 1 1/2 cups)  
3 cups pecan halves  
1 cup black walnuts, coarsely chopped  
1/2 cup all-purpose flour  
Additional candied fruit and nuts (optional)  
1/4 cup brandy  
Additional brandy

Make a liner for a 10-inch tube-pan by drawing a circle with an 18-inch diameter on a piece of brown paper. Cut out circle; set pan in center, and draw around base of pan and inside tube. Fold circle into eighths, having the drawn lines on the outside.

Cut off tip end of circle along inside drawn line. Unfold paper; cut along folds to the outside drawn line. From another piece of brown paper, cut another circle with a 10-inch diameter; grease and set aside. Place the 18-inch line in pan; grease and set aside.

Cream butter; gradually add sugar, beating well at medium speed of an electric mixer. Stir in flavorings. Beat egg yolks; alternately add yolks and 3 cups flours to creamed mixture.

Combine candied pineapple, cherries, citron, golden raisins, pecans, and walnuts in a bowl; dredge with 1/2 cup flour, stirring to coat well. Stir mixture into batter. Beat egg whites (at room temperature) until stiff peaks form; fold into batter.

Spoon batter into prepared pan. Arrange additional candied fruit

## Light Fruit Cake

and nuts on top of batter, if desired. Cover pan with 10-inch brown paper circle, greased side down. Bake at 250 degrees for about 4 hours or until cake tests done. Remove from oven. Take off paper cover, and slowly pour 1/4 cup brandy evenly over cake; cool completely on wire rack.

Remove cake from pan; peel paper liner from cake. Wrap cake in brandy-soaked cheesecloth. Store in an airtight in a cool place up to 3 weeks; pour a small amount of brandy over cake each week. Yield: one 10-inch cake.

[mara](#)

# COLLECTION: Liqueur Cakes

From: kclemens@engin.umich.edu(Kristina Clemens)

Date: Thu, 21 Oct 93 18:33:02 -0400

KAHLUA SWIRL CAKE  
-----

from "KAHLUA--Recipe Book"

Streusel Filling:

1/3 cup packed brown sugar  
1/3 cup chopped pecans  
1/4 tsp. cinnamon  
1/4 tsp. mace (this spice makes the cake!)

Cake:

2 cups sifted all-purpose flour  
1 tsp. baking powder  
3/4 tsp. baking soda  
3/4 tsp. salt  
1/2 tsp. mace  
1/2 cup butter or margarine, softened  
1-1/4 cups granulated sugar  
2 eggs  
1 tsp. vanilla  
3/4 cup sour cream  
3/4 cup Kahlua

Kahlua Glaze:

3/4 cup sifted powdered sugar  
2 Tbsp. softened butter  
1 Tbsp. Kahlua

- 1) Grease and flour 9 in. fluted tube pan. Preheat oven to 350 F.
- 2) Prepare Streusel Filling:  
    Mix ingredients and set aside.

- 3) Prepare Cake batter:  
Resift flour with baking powder, soda, salt and mace. (I never do any sifting, but this is what the recipe calls for) In large bowl, combine butter, sugar, eggs, and vanilla. Beat 2 min. on medium speed (batter may appear curdled). On lowest speed, blend in flour alternately with sour cream and Kahlua.
- 4) Turn 1/3 batter into prepared pan. Cover with 1/2 Streusel Filling, an additional 1/3 batter and remaining Streusel. Top with remaining batter.
- 5) Bake on rack below oven center for 45 min., or until golden brown. Remove and let stand 10 min. Invert on cake rack; cool till lukewarm (with pan on top).
- 6) While cake is cooling, prepare Kahlua Glaze:  
Combine ingredients and beat until smooth.
- 7) Remove pan and spoon glaze over top of lukewarm cake. Top with pecan halves if desired. Serves 8-10.
- 8) Enjoy!

#### KAHLUA BANANA BRUNCH CAKE

-----

1 cup butter, softened  
1-1/2 cups granulated sugar  
3-1/2 cups sifted all-purpose flour  
1 cup mashed ripe bananas (about 2 medium)  
1/2 cup Kahlua  
4 large eggs  
1/4 cup milk  
1 Tbsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
3/4 cup flaked coconut  
3/4 cup chopped walnuts  
Optional: sifted powdered sugar

Grease 10 in. tube pan well. Preheat oven to 350 F. Cream butter and sugar until fluffy. Beat in flour, 1/2 cup at a time, with remaining

ingredients except coconut and nuts. Beat on low speed until mixture is well blended. On medium speed, beat 2 min., scraping bowl as you beat. Stir in coconut and nuts. Turn into prepared pan. Bake 45 to 50 min., or until golden brown. Remove from oven; let stand 10 min. Invert on cake rack; remove pan. When fully cooled, dust with powdered sugar, if desired.

Serves 10-12.

[amyl](#)

# Macaroon Cake

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: Mon, 20 Sep 1993 12:00:00 +0200

Servings: 6

100 g	Flaky pastry (3 1/2 oz)	Grated rind of 1 lemon
30 g	Raspberries (1 oz)	Caster sugar
110 g	Sugar (3 3/4 oz)	Icing sugar
75 g	Ground hazelnuts (2 1/2 oz)	Slivered almonds
2 x	Egg whites	

Puree the raspberries in a liquidiser with 35 g ( 1 1/4 oz) of the sugar, then pass the mixture through a tamis.

Prepare a macaroon paste by mixing, with a spatula, the rest of the sugar, the ground powered nuts, the egg whites and lemon rind.

Roll out the pastry to a thickness of 2-3 mm ( 1/8 in) and line an 18 cm ( 7 in) tart tin with a removable base. Prick it all over with the prongs of a fork (Put it in a refrigerator if you are not going to bake it at once).

Pre-heat the oven to 220 oC/425 oF.

Lightly sprinkle caster sugar over the uncooked pastry, then spread the raspberry puree over it in a smooth layer.

Spread the macaroon mixture over the raspberry, smoothing the surface with the help of a spatula.

Cook the cake for 40 minutes in the pre-heated oven. Reduce the heat to 180 oC/350 oF after 20 minutes if it is browning too quickly. Take it out and leave it to cool a little.

Scatter the slivered almonds over the top of the cake while it is still warm. Sprinkle the cake with icing sugar then put it under hot grill for just long enough to caramelize the sugar lightly. Take care, as this takes barely a minute.

Let the cake cool, then take it out of the tin.

(From: Fredy Girardet, Cuisine Spontanee, M Papermac, ISBN 0 333 40957 4)

[amyl](#)

# Nut Cake Recipes

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- [Hazelnut Cake](#)

[amyl](#)

# Engadiner Nusstorte

From: r.gagnaux@chnet.ch (Rene Gagnaux)  
Date: Sun, 26 Sep 1993 12:00:00 +0100

Title: Engadiner Nusstorte (Engadine Nut-Cake)

Servings: 6

```
MMMMM-----PASTRY-----
180 g Butter (6.5 oz)                1 x Egg
150 g Granulated sugar (5.5 oz)      1 ds Salt
300 g Sifted flour (10.75 oz)

MMMMM-----FILLING-----
200 g Granulated sugar (7 oz)        2 1/2 dl Whipping cream (1/2 pint)
225 g Walnuts, coarsley chopped      2 tb Honey
      - (8 oz)

MMMMM-----BAKING-----
      Butter, flour                    1 x Egg yolk
```

## Pastry

Place the flour in a mixing bowl, cut the butter into small pieces, rub the flour and butter rapidly between the tips of your fingers. Add egg and egg yolk, salt and sugar, blend quickly into a smooth dough. Cool in the refrigerator for 1 - 2 hours.

## Filling

In a small saucepan caramelize the sugar until a light brown. Stir in all the nuts, mix well, add cream and honey, bring to the boil.

Preheat the oven to 180 oC (356 oF).

Roll out 2/3 the dough to a thickness of 3 mm (1/8 in). Butter a false-bottomed cake pan (21 cm, 8 1/4 in) in diameter, dust with flour and line with the dough leaving a 3.5 cm ( 1 3/8 in) edge. Prick the dough with a fork and pour the nut-mixture into the pan. Spread out evenly. Roll out the remaining dough, cut into a circle the size of the baking pan and cover the nut-mixture. Press edges together and baste the top with egg yolk.

Bake for 50-55 minutes. Take the cake out of the pan when it is lukewarm and leave it on a cake rack to cool.

[amyl](#)

**Hazelnut Cake (torta di Nociole)** From: ariel le@taronga.com (Stephanie da Sil va)

Date: Wed, 7 Jul 93 9:29:32 CDT

- 3 cups hazelnuts, shelled
- 1 cup raw sugar
- 1 tablespoon unsweetened cocoa powder
- 7 ounces unsalted butter
- 4 eggs, separated
- 3/4 cup flour

1. Toast the hazelnuts in a 350F oven, stirring occasionally with a wooden spoon. Cool. Rub them between your hands to remove the skin. Chop them. Add 1 tablespoon of sugar and the cocoa and chop again.
2. Pre-heat the oven to 350F. Beat the sugar and butter for 20 minutes. Add the egg yolks, still beating. Mix the flour with the hazelnuts, then fold them into the sugar mixture. Beat the egg whites to stiff peaks in a separate bowl. Fold the egg whites into the sugar mixture.
3. Place in a buttered and floured 12 inch cake pan (we used a Bunt cake pan). Bake for 1 hour at 350F.
4. Allow to cool before turning out.
5. Serve with whipped cream.

[mara](#)

# Orange Cake

From: rorsini@iadfw.net (Charlene) Date: Mon, 20 Mar 1995 10:28:35 +0000 2 cups bicuit mix (any commercial mix will do) 1/2 cup sugar 2 eggs 1 Tbs grated orange rind 1/2 cup orange juice 3 Tbs butter or margarine 1 tsp vanilla Combine all ingredients in a mixing bowl; beat well, about 5 min. with electric mixer. Bake in a greased and floured 9-inch square baking pan 350 for about 30 min. ORANGE GLAZE Combine 1 1/2 cups confectioners suger, 1 Tbs grated orange rind and 2 - 3 Tbs orange juice. Drizzle over warm cake. [amyl](#)

# Peach-Glazed Savarin

From: arielle@taronga.com (Stephanie da Silva)

Date: Mon, 2 Aug 93 12:33:13 CDT

2 cups all purpose flour  
1 package active dry yeast  
2/3 cup milk  
6 tablespoons butter  
2 tablespoons sugar  
1/2 teaspoon salt  
3 eggs

Savarin Syrup

Peach Glaze

1 1/2 cups sliced strawberries, halved grapes, \*or\* sectioned oranges  
Creme Chantilly

In a large mixer bowl combine 1 1/2 cups of the flour and yeast. In a saucepan heat milk, butter, sugar and salt just till mixture is warm (115 to 120) and butter is almost melted; stir constantly. Add to flour mixture, add eggs. Beat with an electric mixer on low speed for 1/2 minute, scraping bowl. Beat for 3 minutes on high speed. Using a spoon, stir in remaining flour. Cover; let rest 10 minutes. Spoon batter into a well greased 6 cup savarin mold or ring. Cover, let rise in a warm place till nearly double (about 40 minutes). Bake in a 350F oven for 25 to 35 minutes. Cool in pan 5 minutes; transfer to a wire rack over waxed paper. With a fork, prick top of ring at 1 inch intervals. Prepare Savarin Syrup; gradually drizzle over warm ring till all the syrup is absorbed. Let stand 1/2 hour. Prepare Peach Glaze; spoon over all. To serve, fill center of ring with desired fruit. If desired, prepare Creme Chantilly to spoon onto slices.

Savarin Syrup: In a saucepan combine 1 1/2 cups peach nectar and 1/2 cup sugar. Bring to a boil; remove from heat. Stir in 1/2 cup rum.

Peach Glaze: In a saucepan heat and stir one 12 ounce jar peach jam over low heat till melted. Strain.

Creme Chantilly: In a mixer bowl combine 1 cup whipping cream, one tablespoon powdered sugar and 1 teaspoon vanilla, beat till soft peaks form.

[mara](#)

# Pineapple Crumbcake

From: arielle@taronga.com (Stephanie da Silva)

Date: Mon, 16 Aug 1993 09:49:05 GMT

2 sticks (8 ounces) butter, softened to room temperature  
1 1/4 cups sugar  
1 egg  
3 egg yolks  
1 teaspoon vanilla  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 medium pineapple (2 to 2 1/2 pounds)  
1/4 teaspoon cinnamon

Preheat the oven to 350F. butter a 10 by 2 inch round cake pan and line the bottom with waxed paper.

In a large mixer bowl, beat 1 stick of the butter and 3/4 cup of the sugar until light and fluffy. Add the whole egg and continue beating until well blended. Gradually add the egg yolks, 1 at a time, beating well after each addition. Beat in the vanilla.

Sift together 1 1/4 cups of the flour and the baking powder. Stir into the butter mixture. Turn the batter into the prepared pan and spread evenly.

Cut the skin and eyes from the pineapple. Quarter and core the pineapple. Cut the quarters crosswise into 1/2 inch thick slices. Arrange the slices in concentric circles, overlapping slightly and leaving a margin of about 1 inch around the edge.

In a small saucepan over low heat, melt the remaining 1 stick butter. Let cool slightly.

In a medium bowl, combine the remaining 1/2 cup sugar, 1 1/4 cups flour and the cinnamon. Pour the melted butter over the flour mixture and rub together with your fingertips to form coarse, pea-size crumbs. Scatter the crumbs evenly over the pineapple and better.

Bake the cake for 55 to 60 minutes, until a knife inserted in the center comes out clean. Let cool in the pan for 15 minutes. Unmold onto a plate and remove the paper. Invert back onto a rack to cool. Serve warm or at room temperature.

[mara](#)

# Pumpkin Cake w/Orange Glaze

From: [belville@athena.mit.edu](mailto:belville@athena.mit.edu) (Sharon Belville)

Date: 12 Nov 1993 20:44:18 GMT

1 box yellow cake mix  
1/2 cup veg oil  
1/3 cup water  
4 eggs  
1 cup cooked mashed pumpkin (canned)  
1/4 tsp nutmeg  
1/2 t cinnamon  
1/2-3/4 cup sugar

Mix, bake in tube pan -- 350 for 50 min or 'til cake tests done.

Glaze: 1 cup confectioner's sugar  
1/4 cup orange juice.

As soon as cake is out of oven, spread glaze on cake, return to oven (turned off) for 4-5 min (glaze seeps into cake).

Remove pan, let cake cool ~10 min, remove from pan.

[amyl](#)

## Rum Cake

From: ariel le@taronga.com (Stephanie da Silva)

Date: Wed, 7 Jul 93 9:39:38 CDT

1 package Duncan Hines Golden Butter Cake Mix  
3 eggs  
1/2 cup vegetable oil  
1/2 cup white or golden rum  
1/2 cup water  
1 small package of instant vanilla pudding  
1/3 cup chopped pecans (optional)

Grease heavily and flour a bundt pan. Sprinkle nuts on bottom of pan. Mix all ingredients and pour into pan over nuts. Bake at 325 for 50-60 minutes.

While the cake is baking, get ready to make the glaze. The glaze should be ready at the same time the cake is done.

### Glaze

1 stick butter  
1/4 cup rum  
1 cup sugar

Put glaze ingredients in a small pan and heat til boiling and let boil for 2 minutes, no longer.

Pour glaze around outside of cake pan immediately upon removing from oven and let cool in pan for twenty minutes. Remove from pan.

## Rum Cake

### Chocolate Chip Rum Cake

1 package Duncan Hines yellow cake mix  
1 6 oz package Jello instant chocolate pudding  
4 eggs  
1 cup sour cream  
1/2 cup oil  
1 12 oz bag semi-sweet chocolate morsels  
1 teaspoon vanilla  
6-8 tablespoons rum

Mix all ingredients for 12 minutes at high speed. Bake in bunt pan at 350 about 1 hour. Cool - invert onto cake platter.

[mara](#)

# Savannah Cream Cake

From: arielle@taronga.com (Stephanie da Silva)

Date: Tue, 17 Aug 1993 07:17:29 GMT

1 envelope (1/4 ounce) unflavoured gelatine  
5 extra-large egg yolks  
1 cup sugar  
1/2 cup dry sherry  
2 3/4 cups heavy cream, chilled  
1 tablespoon vanilla extract  
Angel Food Cake, cut into 1 inch squares  
1 cup fresh strawberries, sliced  
1 1/2 cups fresh raspberries  
1 1/2 tablespoons fresh lemon juice

In a small bowl, sprinkle the gelatin into 1/2 cup of cold water and let soften.

In a medium bowl, beat the egg yolks and 1/2 cup of the sugar until the mixture thickens and turns pale yellow, about 2 minutes. Stir in the sherry and 1/4 cup water.

Scrape the egg yolk mixture into a heavy medium saucepan and cook over moderate heat, stirring constantly, until the custard thickens enough to coat the back of a spoon lightly; do not let boil. Strain the custard into a large bowl and whisk in the softened gelatine; set aside.

In a large bowl, whip 2 cups of the cream until it begins to thicken. Gradually beat in 1/4 cup of the sugar and the vanilla. Continue to beat until moderately stiff. Cover and refrigerate the whipped cream.

Set the bowl containing the custard and gelatine into a large bowl of ice and water. Whisk gently until the custard is cold and beginning to set, 3 to 4 minutes. Remove from the ice and fold in the whipped cream.

Fold the Angel Food Cake squares into the custard cream until they are completely coated. Spoon this mixture into a buttered 10 inch tube pan. Cover and refrigerate until set, 1 to 2 hours.

Meanwhile, in a food processor, combine the strawberries, 1 cups of the raspberries, the remaining 1/4 cup sugar and the lemon juice; puree until smooth. Strain if desired to remove the seeds. Cover and refrigerate the strawberry-raspberry sauce until chilled.

Beat the remaining 3/4 cup cream until moderately stiff.

To unmold the cake, wrap the tube pan briefly in a hot wet towel; run a knife around the edge. Unmold the cake onto a platter and cover with the whipped cream. Garnish the cake with the remaining 1/2 cup raspberries and serve the strawberry-raspberry sauce on the side.

### Angel Food Cake

1 cup plus 2 tablespoons cake flour  
1/4 teaspoon nutmeg, preferably freshly grated  
1 1/2 cups sugar  
12 extra-large egg whites  
1 1/4 teaspoons cream of tartar  
1/2 teaspoon salt  
1 teaspoon vanilla extract

Preheat the oven to 374F. Sift together the cake flour, nutmeg and 1/2 cup of the sugar.

In a large bowl, beat the egg whites until frothy. Add the cream of tartar and salt. Continue beating until soft peaks form. Gradually beat in the remaining 1 cup sugar, 1 tablespoon at a time, until very stiff shiny peaks form. Beat in the vanilla and fold in the flour mixture.

Turn the batter into an ungreased 10 inch tube pan and bake for 30 minutes, or until a cake tester inserted in the center comes out clean. Invert onto a rack to cool.

[mara](#)

# Semolina and Yogourt Cake

From: sophie@odin.uchicago.edu (Sophie Laplante)

Date: Thu, 19 Aug 1993 15:43:17 GMT

Basbousa bil laban

=====

(Semolina and yogourt cake soaked in syrup)

1/2 c blanched, toasted almonds  
2/3 c plain yogourt  
2 sticks (1 cup) unsalted butter, melted  
1/2 c sugar  
1 1/4 c semolina flour  
1 tsp baking powder  
1 tsp vanilla

Syrup:

1 c + 2 Tblsp sugar  
2/3 c water  
2 Tblsp lemon juice

Preheat oven to 400F. Grease and flour a round baking pan, about 8 inches in diameter.

Prepare the syrup by placing all the ingredients in a small pan and bringing slowly to a boil. Lower the heat and simmer for about 10 minutes or until the syrup forms a sticky film on the back of a spoon. Set aside to cool.

Chop the almonds finely. Pour the yogourt into a bowl, add half the melted butter, sugar, semolina, baking powder, vanilla and almonds. Mix thoroughly until well blended. Pour the batter into the cake pan and smooth over the surface with the back of a spoon.

Bake for about 30 minutes, or until the surface of the cake is golden. Remove from the oven and pour the cold syrup evenly over it. Cut into lozenge shapes and return to the oven for 3-4 more minutes.

Warm the remaining butter. Remove the basbousa from the oven and

pour the butter evenly over the surface. Leave to cool.

(From: Patisserie of the Eastern Mediterranean, by  
Arto der Haroutunian; edited by McGraw-Hill)

[mara](#)

# Seventh Heaven Cake

From: "Hacklaender, Elaine" EHacklaend@admin.clemsonsc.ncr.com

Date: Thu, 12 Aug 93 10:17:00 PDT

4 oz. white chocolate, shaved  
1 tsp. vanilla  
1 tsp. water  
1/2 cup chocolate chips  
2 sticks butter, softened  
1/2 cup pecans, chopped  
1/2 tsp. salt  
1/2 cup coconut  
1 tsp. soda  
1/2 recipe chocolate custard (follows)  
1 1/2 cups sugar  
6 chocolate caramels  
1 cup buttermilk  
2 T. creme de cacao  
2 eggs  
2 cups cake flour  
chocolate sprinkles

Melt white chocolate in water over low heat. Cream butter and blend in chocolate. Sift flour with salt and soda. Add flour mixture, sugar and buttermilk to chocolate/butter mixture. Beat 2 minutes. Beat in eggs one at a time. Add vanilla. Fold in chocolate chips, pecans and coconut. Bake in 2 well-greased, floured 9-inch cake pans at 350 degrees for 30 minutes.

Cook 1/2 recipe for Chocolate Custard (recipe follows). Add caramels to custard when custard becomes thick. Stir until caramels melt. Cool.

When cake is cooled, drizzle creme de cacao on bottom layer. Sandwich with custard. Frost with Seventh Heaven frosting. Add chocolate sprinkles on top.

Seventh Heaven Frosting:

1/2 cup powdered sugar  
1/2 pint whipping cream  
1 tsp. cocoa  
few drops of vanilla

Sift together sugar and cocoa. Whip cream until frothy. Gradually beat in sugar mixture. Add vanilla.

Chocolate Custard:

3 T. sugar  
2 cups milk, scalded  
1 T. flour  
1/2 tsp. vanilla  
2 eggs, slightly beaten  
2 oz. semi-sweet chocolate, melted and cooled.

Combine sugar and flour. Beat into eggs. Beat chocolate into egg mixture. Add to scalded milk in double boiler and cook, stirring often until thickened. Add vanilla. Cool.

Note: for regular custard, skip the chocolate. This recipe is good without the chocolate if you aren't using it for the cake -- which is why I'm posting the whole thing and not just the 1/2 called for in the cake.

[mara](#)

**Buttermilk Spice Cake** From: hammond@niwot.scd.ucar.EDU (Steve Hammond)

Date: 7 Jul 93 12:17:11 CDT (Wed)

[It is wonderful with a lemon frosting or a rich chocolate frosting.]

2 1/2 c.	all purpose flour	3/4 tsp.	allspice
1 c.	granulated sugar	1/2 tsp.	cloves
3/4 c.	brown sugar, packed	1/2 tsp.	nutmeg
1 tsp.	baking powder	1 1/3 c.	buttermilk
1 tsp.	soda	1/2 c.	shortening
1 tsp.	salt	3	eggs
3/4 tsp.	cinnamon		

Grease and flour 2 round layer pans, 8 or 9 inch. Measure all ingredients into large mixer bowl. Blend 1/2 minute on low speed, scraping bowl occasionally. Pour into pans. Bake in preheated 350F oven for 45 minutes or until wooden toothpick inserted comes out clean. Cool 10 minutes and remove from pans.

[mara](#)

# Spider Cake

From: sandyv@ux1.cso.uiuc.edu (Sandy Vavrinek Seehusen)

Date: 29 Sep 1993 22:30:10 GMT

I saw this recipe here in this news group quite a while ago. I talk about making it a lot and describe it to others quite often, but just haven't gotten around to trying it. Let me know how it turns out for you!

Take your average cake mix. Bake it up in 2 metal bowls--1 bigger than the other. One unmolded, cut the bigger one (the "body") in half, horizontally. CAREFULLY scoop out an adequate cavity in each half. FILL with well-whipped set green Jello, and reattach the halves. Frost black, arrange on serving platter. Use licorice stix as legs. Use 2 BIG green gumdrops and 6 little ones as eyes. When the cake is cut into, it spurts green goop, just like a real spider when stepped on.

[amyl](#)

# Yogurt-glazed Gingerbread

From: **cazeved1@cc.swarthmore.edu (Celina R. Azevedo)**

Date: **Mon, 11 Oct 1993 18:07:12 GMT**

I am posting in response to the request for gingerbread recipes. This is a really scrumptious recipe my mother got out of a ladies' aid society type cookbook from the 1960's. The yogurt glaze is what makes it--strange but true.

## CAKE

3/4 c. butter/margarine  
3/4 c. sugar  
2 eggs  
3/4 c. molasses  
2 1/2 c. flour  
2 teaspoons powdered ginger (this would probably be great with freshly grated ginger, too, but I'm not sure what the equivalent amount would be)  
1 1/2 teaspoons cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg  
2 teaspoons baking soda  
1/2 teaspoon baking powder  
1 c. boiling water

Preheat the oven to 325. Beat the butter with the sugar until light and fluffy. Add the eggs and the molasses. Sift the dry ingredients together, then add them to the butter-sugar mixture alternately with the boiling water. Mix just until smooth. Pour into a greased 9x9 inch baking dish and bake for 40 minutes. Meanwhile, make:

## GLAZE

1 c. sugar  
1/2 c. yogurt  
1/2 t. baking soda  
1/2 t. whole cloves  
1/4-1/2 c. butter

Mix all the ingredients in a saucepan and boil for 1 minute. If you're squeamish about the whole cloves, take them out after boiling. As soon as the gingerbread comes out of the oven, prick it all over with a toothpick and pour the glaze on. Allow it to set for several hours.

Enjoy!  
Celina

[amyl](#)